



Since 1925



ROC'ACUTA ROSE

*Latin name of the locality in 1236, Roca Acuta,
which means "Sharp Rock"*

Colour	Appellation	Vintage	Format(s)
Rosé	AOP Côtes du Rhône	2023	75 cl
Grape variety(ies)	Production	Environment	Production
100 % Grenache (Gris & Noir)	6000 bouteilles	EU Organic Farming	Producer's wine



TERROIR

The 65 hectares of contiguous vineyards are on Pliocene soils, consisting of alluvial deposits with sands, gravel, and clays with excellent drainage.

VITICULTURE

Anne, the winemaker, manages her vineyard organically and maintains vegetative cover every third row. The average yield is 38 hl/ha. The harvest is mechanized and carried out at night between 10 PM and 4 AM. The berries arrive at 19°C to delay the start of alcoholic fermentation.

VINIFICATION

Harvest date: 23/08

Bottling date : 26/03

Direct pressing. Protected with dry ice. Cold settling for 24 hours. Fermentation in stainless steel tanks at 14-15°C for about 2 weeks to preserve fruity aromas. Regular rackings, then the wine is filtered and stabilized before bottling.

ANALYSES

- Alcohol: 13.5%
- Residual sugar: <2 g/L
- pH: 3.28
- Total SO₂: 102 mg/L

SO₂ This wine: 102 mg/L	Max limit organic rosé: 150 mg/L	Max limit rosé wine: 200 mg/L
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If you drink alcohol, drink sensibly

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