



Since 1925

ROC'ACUTA ROUGE



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

Colour	Appellation	Vintage	Format(s)
Rouge	AOP Côtes du Rhône	2020	75 cl
Grape variety(ies)	Production	Environment	Production
50 % Syrah 50 % Grenache Noir	8500 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 vines are between 15 and 20 years old. The harvest is mechanized.

VINIFICATION

Harvest date: 20/09

Bottling date: March 1st

Anne vinifies each grape variety separately according to their ripeness. She uses concrete tanks ranging from 180 to 238 hl. Strict temperature control is maintained between 24°C and 16°C. Rapid maceration and short fermentation periods of less than 30 days are employed to preserve fruity aromas and achieve great tannin suppleness. Several rackings are carried out at three-day intervals. After malolactic fermentation, the wine is transferred to epoxy-lined concrete tanks for aging for 6 to 8 months.

ANALYSES

- Alcool : 14%
- Sucre résiduel : <2 g/L
- pH : 3,67
- SO2 total : 81 mg/L

SO2	Limite max vin	Limite max vin
Ce vin : 81 mg/l	rouge bio : 100 mg/L	rouge : 150 mg/L

If you drink alcohol, drink sensibly

TOURTIN LOUIS - QUARTIER LE GOURGET 26790 ROCHEGUDE - www.domainelouistourtin.com - contact@domainelouistourtin.com

SCEA au capital de 489 000 € - Siret : 48865407000017 - APE : 0121Z - RCS Romans 488 654 070