

Consolation†

RIVESALTES ANTIC AMBRÉ 1985

CÉPAGES / GRAPE VARIETIES

Grenache Gris, Grenache Blanc, Muscat, Macabeu

TERROIR

sable/ argile / sand/ clay

VENDANGE/ HARVEST

Manuelle/ by Hand

RENDEMENT/ YIELD

28 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressoir continu, vinification en cuve béton.

Fortification en cuve, puis élevage en barriques et foudres pendant 25+ ans.

WINE MAKING & AGEING

Continuous press into concrete tank for vinification.

Fortified then racked to barrels and foudres for 25+ years oxidative ageing.

ACCORDS METS & VIN

Aperitif, noix et fruits secs, desserts fruités, riches ou chocolaté. Fromages.

FOOD & WINE

Very flexible - from aperitif to nuts, dried fruit, rich or fruity desserts and most cheeses.

Alc by vol: 17.1%

SO2 libre/ free: 32ppm

pH: 3.61

Date de Mise/ Bottling date: Nov 2013.

AOP RIVESALTES



17% 50CL

CONSOLATION

3 rue Alphonse Daudet - 66650 Banyuls sur Mer

Tél : 04 68 88 37 03

info@tramontanewines.com - www.tramontanewines.com

