

# Consolation

## WILD BOAR SYRAH 2015

CÔTES DU ROUSSILLON

### CÉPAGES / GRAPE VARIETIES

100% Syrah

### TERROIR

argile caillouteux / rocky clay

### VENDANGE/ HARVEST

Manuelle/ by Hand

### RENDEMENT/ YIELD

28 hl/hectare

### VINIFICATION ET ÉLEVAGE

Effeillage et vendanges vertes a la vigne. Tables de tri. 100% eraflé.  
Vinif a 30C avec remontages a l'air. Élevage en barrique 400l d'un vin.

### WINE MAKING & AGEING

Leaf and bunch thinning in vineyard. Hand and optic sorting, then fermentation  
at 30C with aerated pumpovers. Aged in 400l casks (1yo) for one year.

### ACCORDS METS & VIN

Civet de Sanglier, bien sur!

### FOOD & WINE

Wild Boar stew of course!



14,5% 75CL

Alc by vol: 14,6%

S02 libre/ free: 23ppm

pH: 3.78

Date de Mise/ Bottling date: Dec 2016.

CONSOLATION

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