

MOUNTCLOUD Grenache Rouge Single Vineyard



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| Variety | Grenache Rouge |
| Appellation | PGI Pieria |
| Type | Dry rosé wine / Organic / Vegan |
| Vintage | 2021 |
| Production | 7,080 bottles |

IN THE VINEYARD

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| Altitude: | 280 meters |
| Planting orientation: | From SW to NE / 130 degrees |
| Soil: | Sandy clay with stony subsoil |
| Slope: | 30% |
| Age of vines: | 21 years |
| Pruning system: | Double royat |
| Yield: | 7,000 kg of grapes /ha |

Harvest with grape sorting

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| Kickoff harvest date: | 20 September 2021 |
| Brix: | 22.3 |

AT THE WINERY

Grape sorting on a vibrating conveyor belt table. Grape cooling at 7°C. 6-hour skin contact at 10°C. Only the free-run juice is collected and used. Fermentation in stainless steel tanks at 15°C. For this vintage, 15% of the total quantity was fermented with indigenous yeasts using the “pied de cuve” technique. We picked the desired amount of grapes and pressed them in vessels at our vineyard; this way we allowed the fermentation to start right there, taking advantage of the population of native yeasts present.

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| ABV 13% | pH 3.04 | TA 5.0 gr/lt | RS 1.8 gr/lt | Sulphites 90 ppm | 78 kcal /100ml |
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| Bottle: 0.75L Burgundy style / 650gr | Carton box: 6-bottle case made mostly from recycled materials | Closure: DIAM 5 |
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TASTING NOTE

