

## MOUNTCLOUD Grenache Rouge Single Vineyard



Variety	Grenache Rouge
Appellation	PGI Pieria
Type	Dry rosé wine / Organic / Vegan
Vintage	2022
Production	7,680 bottles

### IN THE VINEYARD

Altitude:	280 meters
Planting orientation:	From SW to NE / 130 degrees
Soil:	Sandy clay with stony subsoil
Slope:	30%
Viticulture method:	Certified organic
Age of vines:	Up to 22 years
Pruning system:	Double royat
Yield:	7,500 kg of grapes /ha

### Harvest with grape sorting

Kickoff harvest dates:	4 and 9 September 2022
Fermentable sugars:	21.8 °Brix

### 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.

ABV 12.7%	pH 3.0	TA 5.51 gr/lt	RS 1.5 gr/lt	Sulphites 80 ppm (mg/lt)	71 kcal / 297 kj /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

