



RES FORTES

MODERN • ELEGANT • DISTINCTIVE WINES



Res Fortes Red 2018 Côtes Catalanes Maury, South of France

Variety

30% Grenache Noir barrel aged, 30% Grenache Noir tank aged, 10% Syrah & 30% Mourvèdre.

Tasting note

Intense ripe red fruit, plum, and black cherry along with a touch of cinnamon, vanilla, and spice from time spent maturing in old French oak. Rich and structured with supple tannins and beautiful balance.

Food pairing

Lamb meatballs, BBQ pulled pork, or ribeye with peppercorn sauce.

Other

Best served decanted.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Schist

Position: South facing slope

Cellar Information

Harvest day: 21st September 2018

Yield: 3-5Ton/HA

Fermentation: The grapes were destemmed and fermented in stainless steel tanks. During fermentation the wine had two pump-overs per day for 10 days, then left on skins for a further 10 days after fermentation. Once happy with extraction, we drained and pressed into tank. 30% of the Grenache Noir was left to age for 12 months and go through MLF in puncheon barrels.

Bottling date: 4th September 2019

Alc: 14.5%

RS: < 1.0g/l

pH: 3.80

TA: 2.72