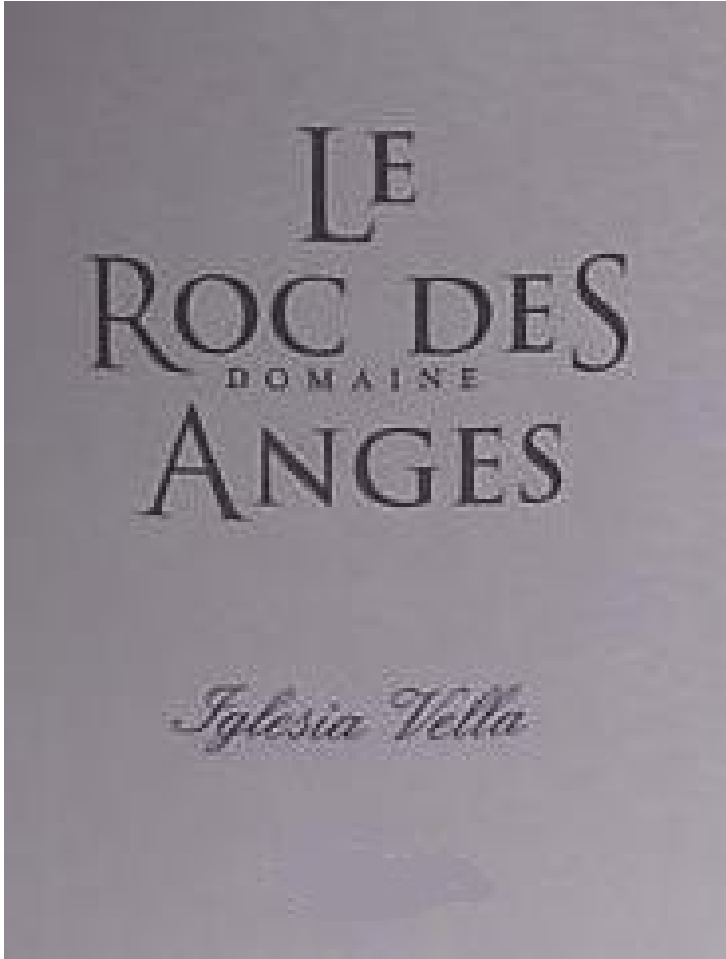


Le Roc des Anges "Iglesia Vella" dry white 2021



Product price:

€130.50

Product features:

Area: ROUSSILLON

Winemaker: Marjorie et Stéphane Gallet

Vintage: 2021

Appellation: IGP Côtes Catalanes

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: grenache gris

Alcool: 12,5

Product short description:

A masterful blend of old grenache gris (planted in 1953) on schist, whose complexity and minerality will increase with time. Freshness, finesse, and delicacy are on the agenda, with incredible consistency year after year, among the top great whites of Roussillon.

Product description:

PRESENTATION OF ROC DES ANGES
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Le Roc des Anges Iglesia Vella 2021 dry white wine

Commentary written by the domaine: *Its name means "old church" in Catalan as it comes from a single plot near the site of the village's old church. It is the white counterpart of Las Trabasseres. It comes from a plot that is almost Jansenist in its ability to deliver a mineral and long wine. Its verticality and salinity on the finish show that Iglesia Vella is a wine beyond schist; it is a wine of bedrock.*

Technical sheet written by the domaine:

Cuvée of pure grenache gris, from a plot aged 80 years and with grey vines scattered among the Carignan 1903 plots. One of these plots is just a few meters from the site of the old church, Iglésia Vella in Catalan.

Fermented and aged in 500L barrels of 3 wines, Iglésia Vella follows the same line as the cuvée Vieilles Vignes white, being purer, more precise, and longer.

Serving advice written by the domaine: *Do not serve too cold. They have low alcohol and low pH, so there is no need to seek balance through cold; it would only disrupt the mouthfeel and thus miss the wine. Serve at 13° in the glass to enjoy between 15 and 18°. Opening in advance for Iglesia Vella and the Oca is always beneficial for having a blossomed wine. The end of the bottle is always better, meaning when the wine has properly aired and warmed up! At that point, we have wines that express 100% of their nuances, including the delicacy that only reveals itself when "warm" and exposed to air. Avoid opening them in the phase between 2 and 5 years as the wine is still finding itself, caught between youth and evolution, and searching for its new balance.*