

Roc d'Anglade Anglada red 2024



Product price:

€300.00

Product features:

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: 2024

Appellation: IGP Gard

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: cinsault

Product short description:

Micro cuvée, micro yields, micro production. We are allowed 3 bottles per year :-) We have not tasted this wine...

Product description:

**PRESENTATION OF ROC D'ANGLADE
+ ALL ITS OTHER CUVEES IN STOCK**

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Technical sheet written by the domaine :

VINEYARD :

Langlade in garrigue: lieux-dits Canzert and Mégères
60 % Cinsault, 40 % Syrah,

Average density: 4,000 vines/ha
Average age of the vines: 25-30 years
Training: Languedoc goblet and double Royat cordon
Terroir: limestone marl on clay-limon-siliceous
Slopes: North, East, and South-West exposures

CULTIVATION:

Natural cultivation without pesticides or synthetic products
Organic Farming Certification
Mechanical soil work, natural cover cropping

HARVEST:

Manual.
Whole-cluster at 100%.
Average yields: 15 HI/ha

VINIFICATION:

Indigenous yeasts
Open vat, no extraction
Average duration: 15 days
Gravity filling

AGING & BOTTLING:

Aging for 18 months, including 12 months on fine lees in 12 HI casks
Very light filtration.
Total SO₂ = 15 mg/l (maximum dose in organic wine = 100 mg/l, in conventional wine 150 mg/l)