

Roc d'Anglade "Reserva Especial n°13" red



Product price:

€484.50

Product features:

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: NM

Appellation: IGP Gard

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Cépage dominant: carignan

Product short description:

Inspired by an old Spanish tradition of blending each new vintage with older ones to achieve the most representative wine possible from the domaine. The number 12 is a blend of 5 vintages. A UFO with immense aging potential!

Product description:

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

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Technical sheet written by the domaine:

VINEYARD:

Grapes: 50% Carignan, 25% Mourvèdre, 25% Syrah, Grenache and Cisault

CULTIVATION:

Natural cultivation without pesticides or synthetic products

Organic Farming Certification

Mechanical soil work, natural cover crops

AGING: Each vintage is aged in oak cask, the younger ones will be in cask for only 6 months, the older ones for more than 54 months. Once the blending is done, a second aging in bottle for 12 months is carried out.