



L'ORRI  
AOP Côtes du Roussillon  
Red 2019  
14 % Vol



Rière Cadène

## SO<sub>2</sub> free - Amphora - Old Carignan

Varieties	Dominant Carignan, Grenache noir and Mourvèdre
Soil and climate	Terraced vineyard on the terroir of Calce Limestone and shale soil
Vinification And ageing	Yield : 20 hL/ha Plots selection / harvest at phenolic maturity Destemming / cold pre-fermentation maceration for 24h Fermentation with temperature control Daily manual punching down Vatting for 3 weeks Pneumatic pressing / Free-run juices selection 10 months barrel ageing (cooper's selection) and amphora / blending
SO <sub>2</sub> total	< 30 mg/L
Tasting	Garnet color Nose raspberry and myrtle Silky tannins and slight bitterness that gives a good length Served at 16°C
Wine and food pairing	Prime rib of beef Leg of lamb Chicken Tagine
Laying down	Peak 2024 - 2026 Cellaring potential 12 years