

# L'Orri, red 2019

## SO2 free- Amphora - Old Carignan

AOP Côtes du Roussillon, 14 %Vol

### Grape

Dominant Carignan, Grenache noir and Mourvèdre

### Soil and climate

Terraced vineyard on the terroir of Calce Limestone and



### 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 (2 then 1 per day)

Vatting for 3 weeks

Pneumatic pressing

Amphora and barrel ageing (cooper's selection) during 9 months

### 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

Serve 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

