



Complices de Loire

Complices de Loire Rose de Touraine NV

WINE DESCRIPTION

a Blend of 50% Gamay, 25 % Cabernet Franc, 25% Malbec.

Direct press Rose.

TASTING NOTES

Noze with aromas of red fruit. Fruity upfront, full bodied with nice acidity on the finish

VINEYARD & PRODUCTION INFO

Soil composition:	Clay and Sand
Training method:	Guyot
Elevation:	330 feet
Vines/acre:	2500
Yield/acre:	2.3 tons
Exposure:	Eastern / Western
Harvest time:	late September
First vintage of this wine:	2015
Bottles produced of this wine:	35,000

WINEMAKING & AGING

Varietal composition:	25% Cabernet Franc, 25% Malbec
Fermentation temperature:	65 °F
Length of maceration:	10 days
Type of aging container:	Stainless steel tanks
Age of aging container:	6 months
Length of aging before bottling:	4 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.5
Residual sugar:	1.0 g/L
Acidity:	5.2 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: Francois-Xavier Barc
Gerard Valle
Winemaker: Francois-Xavier Barc Gerard
Valle
Total acreage under vine: 2
Estate founded: 2009
Winery production: 28,000 Bottles
Region: Loire Valley
Country: France