



M A S D E L M A S



Ambre 2013

Rivesaltes Ambré élevé en fut de chêne



GRAPE VARIETIES :

Only Gray Grenache. At the foot of the old castle of Salses (8th or 9th century), the vineyard is basking in the sun, gently rocked by the tramontana.

Production available: 1,000 bottles per year (currently 2013)

SOIL :

It is at an altitude of 200 meters, on shallow clay-limestone slopes that these magnificent grapes are harvested. With an alluvial part and a schistous basement, the wine captures the aromas of oriental spices.

GRAPE HARVEST AND WINE-MAKING:

Selective and rigorous sorting is carried out during manual harvesting. A passage to the cold avoids the sulphites on the vintage and retains the aromas. The cold racking and controlled fermentation at low temperature are the aromatic guarantors of this Rivesaltes Ambré.

The stoppage of fermentation is obtained by the addition of pure alcohol.

An aging in old was oak for 5 years brings a concentration of aroma of high quality and a great presence in the mouth very supple and long. This passage in barrels brings a perfect balance between sweetness, aromas and alcohol.

WINEGROWER'S ADVICES :

Typically Catalan it is traditionally used as an aperitif, slightly fresh (10/12 ° C) with almonds, cashew nuts, and dried fruits.

More original in entry on foie gras, half-cooked, or fried, it will illuminate the tray of cheese served with a goat cheese fresh or will accompany with delight the chocolate cake.

It is at the end of the meal, all alone, while having a low level of alcohol, that the aromatic power makes it a digestive which will make the happiness of the Ladies and Gentlemen.

PACKING:

Carton 6 bottles standing (1 x 6): height: 36 cm - width: 24.5 cm length: 29 cm

Weight of a carton of 6 bottles: 14,5 Kg

1 euro pallet = 60 cartons of 6 bottles, that is 480 bottles 870 Kg