



## Vin de France

- Etce Terra red (in amphorae) 2018

## Variety

- Cabernet Franc (100%)

## Terroir

- Stony and clay gravel resting on falun in layers (sedimentary soil from the Miocene, about 15 million years ago)

## Yield

- 32 hectoliters/hectares

## Wine making

- De-stemmed upon arrival.
- Macerated for 4 weeks in terracotta amphorae for the alcoholic fermentation.
- Pressing (pneumatically pressed then put back in the amphorae for the malo-lactic fermentation.
- Aged in the amphorae.
- Without filtration and no added sulphates.

## Service

- Serve at 12-14 ° C
- Food pairing : Red meats, cheese and game..

## Analyses

- **Alcohol** : 14.54% Vol // **Acidity tot** : 3.6 gr / l // **Free So2** : 10 mg / l (natural) // **So2 total**: 24 mg / l (natural)

## *Etce terra red*

