

*une histoire de famille*

## *Etce terra red*

### Vin de France

- Etce Terra red (in amphorae) 2017

### 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.
- 11 months maturation in the amphorae.
- Bottled the 14th November 2018.
- Without filtration and no added sulphates.

### Service

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

### Analyses

- **Alcohol** : 13.19% Vol // **Acidity tot** : 3.40 gr / l // **Acidity Vol** : 0.81 gr / l // **Free So2** : 10 mg / l (natural) // **So2 total**: 20 mg / l (natural)

