



OREA

IGP Côtes Catalanes
Red
Organic wine

Soil types:

Roussillon boasts myriad idyllic wine regions and microclimates that are conducive to producing organic wines. The technique focuses on the plant's well-being and by allowing it to thrive.

The vineyards for this label stretch over hillsides and wide claylimestone terraces clad with schist pebbles.

Varietal range:

Syrah, Grenache noir

Winemaking:

The fruit is picked when it reaches the peak of ripeness. The crop is destemmed and crushed then undergoes pre-fermentation cold soaking for a few hours before being fermented traditionally with regular pumping over for just under a fortnight.

Ageing:

In tanks for a few months with regular racking.

Tasting notes:

Garnet with bluish tints.

Powerful, expressive nose offering up black fruit and spice notes with garrigue accents. Fat and round on the attack, the palate shows more of the same spice aromatics with an underlay of dense, quality tannins. Substantial aromatic persistence on the finish.

Cellaring capacity:

Drinking well from now on but will keep very well for one to two years.

Food pairings:

A highly indulgent wine pairing with lamb chops with thyme, stuffed tomatoes, thinly sliced duck and lamb shanks or a platter of medium matured cheeses.

Serving temperature: Serve at between 14 and 16°C

The actual presentation may differ from the photo