

**MA**  
MAS AMIEL

# VERTIGO ROSÉ

AOC CÔTES DU ROUSSILLON

2015



## TASTING NOTES

This light colored rosé, expresses the energy of the calcium-schist soils. VERTIGO ROSÉ is a balance between citrus and fresh fruit notes, combined with crispness and natural tension. This dazzling and invigorating pink-colored pearl is a trademark of its terroir.

## PARCELLES, TERROIR AND VINE-GROWING

**VERTIGO ROSÉ** is made from a careful selection of schist-laden parcels, situated mid-slope and facing North and South, depending upon the area.

Similar to calcium-schist deposits, the light soils provide the vines with a steady supply of water.

This combination of calcium-schist and exposition, is important in the production of great rosés, as it brings together fresh fruitiness and natural tension.

## VITICULTURE

Tilling is the sole measure used to take care of the soils. The vines yield on average 25hl/ha for a plantation density of 4,000 vines/ha. The vineyard was planted 10 to 40 years ago.

## GRAPE VARIETIES

The vineyard comprises the traditional grape varieties used by MAS AMIEL. A high percentage of Grenache Noir is joined by Carignan, Syrah and Mourvedre.

## PERSONNALITY

Along the lines of Vertigo Blanc, **VERTIGO ROSÉ** is a pink gem, derived from schist. The energy and natural freshness of this wine is combined with tasty fruitiness.

## HARVEST AND WINEMAKING

The harvest was entirely carried out by hand, during the last week of August and the first week of September. The bunches were sorted on a table. Direct pressing was undertaken, followed by cold settling at 10°C, without the use of enzymes, and an initial fermentation in 30-hl stainless steel vats. The wine's alcoholic fermentation was carried out at 16°C

## MATURING

Aged on lees entirely in stainless steel vats. Filtered before bottling. Limited use of sulphites to conserve the wine's tension, crispness and natural freshness.