

**MA**  
MAS AMIEL

**TERRES RARES RANGE**

**ALTAÏR**

CÔTES DU ROUSSILLON BLANC



**PERFECT FOOD PAIRING**

Poached oysters, fish or vegetable pâté, freshwater fish with a cream sauce, fresh goat cheese or a pear tart that is not too sweet.

**PARCELS, TERROIR AND WINEGROWING**

Mas Fredes - 3 Parcels - 2 Ha Dating Back 1940.

Selections from slopes with acid limestone-shale soils in the Mas Fredes area. These soils are very stony (50–80) and light and provide good drainage, quite like sand. Significant presence of clay. Oriented south-west.

Soils are ploughed.

Yield : 15 hectolitres per hectare with a density of 3 500 to 5 000 vines per hectare.

**GRAPE VARIETIES**

Old vines of mix variety white and grey grenache, maccabeu.

**HARVEST**

Manual in the last week of August and the first week of September. The bunches were screened on a sorting table.

**WINEMAKING AND MATURING**

Direct pressing (without destemming) followed by a light and natural must settling, with not enzyme addition, respect the grapes.

Aged on fine lees 40 % in 600 liters wooden tank and 60 % in stainless steel vat for 10 months.

**DEGUSTATION**

Fresh robe leads to aromas of bees wax, pear and eucalyptus on the nose. Very nice and refreshing on the palate with a certain saltiness, great length and grey pepper on the finish, a perfect illustration of the Mas Amiel terroir.