

MAS THEO

GINGER 2019



ON THE FARM

FARMING: Certified Organic and Biodynamic
HARVEST: Mechanical
TOTAL AREA: 30 ha

IN THE VINEYARD

VARIETIES: 50% Roussanne, 50% Marsanne
SOIL: Sand, clay and limestone
VINE AGE: 30 years old on average
YIELDS: 50 HL/ha
VINEYARD SIZE: 1 ha

Ginger



IN THE CELLAR

YEAST: Ambient
FERMENTATION VESSEL: Fiberglass tank
AGING: 6 months in fiberglass tank
FILTRATION: Light
FINING: No
SULFITES: 40 ppm total
ALCOHOL: 12.5%
PRODUCTION: 600 cases

- Harvested early in the morning
- Skin contact for 15 days (de-stemmed grapes)
- Free run racked and skins are pressed
- 6 months aging in fiberglass tank
- Complete malolactic fermentation
- Light filtration and no fining
- 2g/HL of sulfites added at bottling

Note: "Ginger" is a blend of Roussanne and Marsanne coming from the villages of Saint-Restitut and Roussas. Several micro parcels of 30 years old. In Saint-restitut the terroir is clay and sand. In Roussas clay and limestone.

Region: Southern-Rhône
AOP – Vin de France