

SAME RIVER TWICE

FICHE TECHNIQUE
VIN DE FRANCE RED 2020

Wine Same River Twice

Appellation Vin de France

Region Ventoux, Southern Rhône

Colour Red

Grapes Grenache Noir 75%, Syrah 15%,
Mourvèdre, Carignan 10%

Alcohol 13.5%

About Our second vintage of red continues in the vein of the 2018; it captures the aromatic richness and freshness of the terroir and is made with a light touch for easy drinkability. Grenache provides the flesh and black cherry, red berry fruit and herbes de provence, Syrah provides the cool yet spicy notes of blackberry and cassis and black coffee, Mourvèdre and Carignan some sweet spicy complexity. Dry, medium-bodied, with juicy acidity and smooth, supple tannins. Clean and persistent, with youthful energy. 2020 is softer and juicier than 2018.

Terroir From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude, near Caromb towards Beaumes-de-Venise.

Vine Age 40 to 50 years

Yield 35 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

Harvest By hand in mid-September.

Vinification De-stemmed. Fermented using natural yeasts in steel tank. 24-hour cold pre-ferment soak followed by occasional remontage to gently extract soft tannins and ripe aromatic fruit flavours. Temperatures controlled to 28°C. On skins for 14 days. A pre-filtration after malo avoids filtration and fining at bottling. No additives, no manipulations, other than a light dose of sulfites during vinification but none at bottling.

Ageing 10 months in concrete tank.

Bottled 2 September 2021

SO2 Total 50 mg/L

TA 2.93 | **pH** 3.62

Production 18,000 bottles



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