

LA MARIOTA ORANGE TACSUM

Vin de France

whole white grapes macerated with the skin

12% VOL 750ML
PRODUIT DE FRANCE

Vinifié et mis en bouteille par SCEA La Mariota - Guillermo & Cécilia
L321 66600 Vingrau. Non filtré, non collé. Contains sulphites

APPELLATION

VIN DE FRANCE

COLOR

WHITE

VINTAGE

2021

FARMING

ORGANIC

VINE AGE

40 YEARS

VARIETAL

50% MUSCAT PETIT GRAIN, 50% MUSCAT D'ALEXANDRIE

ALCOHOL

12%

SOIL

CLAY, LIMESTONE AND SCHIST MARL SOIL

FERMENTATION

12 DAYS MACERATION WITH WHOLE CLUSTERS.

FERMENTED WITH NATURAL YEASTS.

AGING

AGED 12 MONTHS IN TANK AND 6 MONTHS IN BOTTLE.

UNFILTERED & UNFINED.

SO2

10 MG/L

AGING POTENTIAL

5 YEARS

CASES PRODUCED

290 CASES

DOMAINE LA MARIOTA

ORANGE TACSUM

THE STORY

Cecilia Diaz and Guillermo Campos are Argentinian, but met in Majorca and worked many years in London, Cannes, Geneva and Paris in the restaurant industry.

They finally settled in Vingrau in Roussillon in 2018 to start their winery with 1.7ha. They now have about 7 ha of very old vines of carignan, grenache noir and blanc, muscats, mourvedre, syrah, maccabeu and roussanne. Their limited production (mainly due to the very low yields) is all certified organic.

Their vineyards are based in 2 villages (vingrau and Tautavel), and they vinify and age each plot and grape individually before blending to make about 5 different cuvees.

Driven by an amazing acidity, balance and drinkability, their wines are absolutely unique in the area.

