

APPELLATION VIN DE FRANCE COLOR RFD VINTAGE 2022 FARMING ORGANIC VINE AGE 50 YEARS VARIETAL 45% GRENACHE, 40% CARIGNAN, 15% SYRAH <u>ALCOHOL</u> 12.5% SOIL CLAY AND LIMESTONE FERMENTATION 5 DAYS MACERATION WITH WHOLE CLUSTERS. FERMENTED WITH NATURAL YEASTS. AGING AGED 4 MONTHS IN DEMI-MUID AND 4 MONTHS IN TANK. UNFILTERED & UNFINED. <u>SO2</u> 18 MG/L AGING POTENTIAL **5 YEARS** CASES PRODUCED 500 CASES

DOMAINE LA MARIOTA

LE VOL DES ETOURNEAUX

THE STORY

Cecilia Diaz and Guillermo Campos are Argentinian, but met in Majorqua 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.

