



Rhonéa - Tradition Rasteau Rouge, 2021

AOC Rasteau, Vallée du Rhône, France

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

THE VINTAGE

This year's climatic events have upset the work of our winegrowers. Frost, hail, rains did not spare the region. This vintage will be remembered for being atypical, but also for resulting in qualitative, fresh, lush and tasty wines.

TERROIR

Terraces of clay, limestone and pebbles in the plain; blue marls on the hills at 200-250m high, facing the Dentelles de Montmirail.

WINEMAKING

Manual harvest, sorted and destemmed. Traditional vinification with long maceration and partial punching down.

VARIETALS

Grenache 60%, Syrah 20%, Mourvèdre 15%, Carignan 5%.

14,5 % VOL.

Contains 50g/l of natural sugar.

SERVING

14-16°C

TASTING

Raspberry, garrigue scents (rosemary, thym). Ripe and soft with a very elegant and fresh final.

FOOD PAIRINGS

Mint and harissa keftas, lentil dal, spicy meals

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

14.5/20

"Primary nose, dark fruit and spice. Violets, floral notes [...] coming through. [...]"

Jancis Robinson

