

**MA**  
MAS AMIEL

# VERTIGO BLANC

WHITE CÔTES DU ROUSSILLON



## TASTING NOTES

This fresh and crisp white wine contains the energy of its young vines.

It is skillfully elaborated with the greatest respect for the fruit.

VERTIGO BLANC offers a perfect symbiosis between white fruit flavors and natural fresh sensations, boosted by the schist-laden terroir.

This is a radiant, tonic and pleasant white wine!

## PARCELS, TERROIR AND VINE-GROWING

VERTIGO BLANC is elaborated from a selection of young parcels, situated on schist-laden slopes, facing Southwest in the locality of Mas de las Fredes. The area's light soils are quite similar to limestone schist sand, thereby offering good drainage. Moreover, deep clay provides the vines with plenty of water.

This mix of limestone schist and deep clay is a key element to the location, as it eliminates the problems brought about by drought during the summertime.

Tilling is the only technique used to manage the soils. The plots produce an average yield of 25 hl/ha from a 5 to 20-year old vineyard, representing a plantation density of 4,000 vines/ha.

## GRAPE VARIETIES

Produced from traditional local varieties - essentially Grenache Blanc blended with Maccabeu, Roussanne and Marsanne - VERTIGO BLANC embodies youthful energy.

## PERSONALITY

This offering is a subtle combination of white fleshed fruit with the tension and natural mouth watering freshness of a terroir that is already expressed by these young vines.

## HARVEST AND WINEMAKING

The harvest is entirely handpicked from the last week of August through to the first week of September and sorted on a table.

The wine is the result of direct pressing, cold settling at 10°C, without the use of enzymes, and a period of fermentation in 20-hl stainless steel vats. The wine's alcoholic fermentation is carried out at a temperature of 16 - 18°C.

## MATURING

Entirely in vats on fine lees until bottling.

**Production :** 10,000 bottles