

La Grivelière

Côtes du Rhône AOC

80% Grenache, 20% Syrah

This wine gets its name from the Thrush birds, or Grive in French, that populate the vineyards of the Rhône Valley.

Tasting Notes:

Well-balanced with aromas of red fruits and spices and subtle hints of vanilla and earth. Rich, full-bodied and round in the mouth. The finish is long with mild tannins. Perfectly suited for everyday meals like simple grilled white and red meats or non-complicated pasta dishes.

Vineyards:

Region:	Côtes du Rhône, France
Size:	8 hectares
Training Method:	Gobelet
Soil Composition:	Clay & Limestone
Elevation:	100 meters
Exposure:	Southeast
Year Planted:	1990
Density:	4000 vines per hectare

Winemaking:

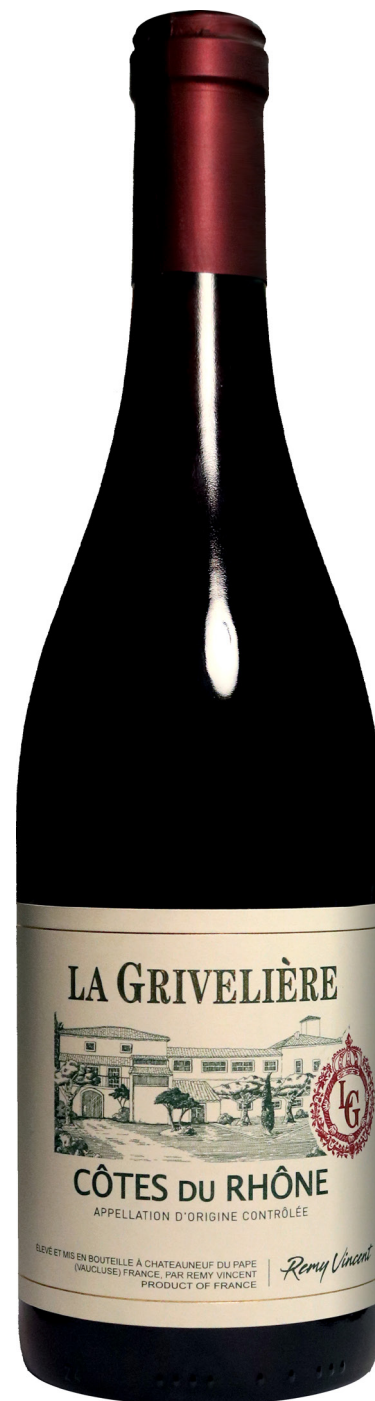
Harvest:	Machine harvest in mid-September
Fermentation:	Controlled fermentation at 28°C in Concrete tank with 2 week maceration period
Malolactic Fermentation:	Full

Aging:

Wine is aged for 6 months in concrete tanks before release.

Technical Data:

Alcohol:	14%
Acidity:	2.7 g/L
pH:	3.75
Residual Sugar:	2.6 g/L



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