

Plunging their roots in the rocky hills of the Southern Rhone Valley, the robust vines of the Rasteau vineyard, swept by the Mistral, with grapes ripened in the soft heat of the pebbles, produce wines that are both powerful and elegant. It is under the name of ORTAS that, since 2006, the Cave de Rasteau distributes its production all over the world.

Deeply rooted in the stony hillsides of the Southern Rhône Valley, the vineyard of Rasteau is clearly under Mistral influence. Our typical grape varieties ripened perfectly thanks to our warm climate, and exceptional terroir. A mix of rolled pebbles and strong presence of clay and marl that provide perfect growing conditions for our old vines. Since 2006, Cave de Rasteau created its own brand: ORTAS which is known in many markets worldwide.

TERROIR

A vineyard on hillsides on clay-limestone terraces covered with rolled pebbles.

WINEMAKING

vintage scraped. Traditional vinification assembly and short aging in concrete vats

GRAPE VARIETY

Grenache noir,
Carignan noir, Cinsault.

ALCOHOL

13 %

SERVICE TEMPERATURE

15-16 °C



TASTING NOTES:

bright ruby color, nose of red berries and gray pepper, round and fresh attack, soft and fine finish

FOOD PAIRING:

Enjoy on a counter table, on a picnic tablecloth, in your kitchen for an improvised lunch with a plate of charcuterie, a country sandwich and salad, grills.