

## CAVE DE RASTEAU - ORTAS

### Les Viguiers – AOP Côtes du Rhône 2016.

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.

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#### TERROIR

Clay limestone hill slopes.

#### WINEMAKING

85% manual harvesting. Yield 45hl/ha.  
Short bush and cordon de royat pruning.  
Density: 4000 vines/ha.

#### GRAPE VARIETY

70% Grenache noir,  
20% Carignan,  
10% Cinsault.

#### ALCOHOL

13%

#### SERVICE TEMPERATURE

14-16°C

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#### TASTING NOTES

A deep ruby red color, aromas of red fruit and spices. Nicely structured with a peppery finish.

Roasted veal liver, veal sauté with olives, lamb cutlets.



#### FOOD PAIRING