

# MONTIRIUS MINERAL

## WHITE VACQUEYRAS

The name for this wine came to us naturally over the years of vintages which we tasted. In fact during the ageing in bottles, the mineral taste intensifies.

**Vine Varieties** : 25% White Grenache, 25% Roussanne, 50% Bourboulenc

**Age of Vines** : 30 Years old on average

**Parcels** : 1.82 Hectares

**Soil type** : Old MINDEL 'alluviom Garrigues' or plains soil, resting on yellow HELVETIAN sand and sandstone.

**Climate** : Mediterranean

**Pruning** : Goblet or Royat cordon pruning with a maximum of 6 spurs and 2 buds.

**Harvesting** : Manual

**Winemaking** : Skin maceration. Direct pressing. Blending of two white wines: white Grenache-Roussane and white Bourloulenc.

**Ageing** : In dark bottles – 100% oak free

**Authorised Yield** : 35 hl/ha

**Domain Yield** : 21 hl/ha on average

**Production** : 5.000 bottles

**Laying down** : Between 4 and 6 years

**Winetasting** : A lovely freshness and balance in this wine. Hints of white flowers and honey found both on the nose and in the mouth. Finally in the mouth, a saline mineral taste.

