



## TECHNICAL SHEET

# Immortelle Rivesaltes

Appellation d'Origine Contrôlée, 2017

### Variety/Varieties

100 % Mourvèdre

### Harvest Dates

End of November

### Grapegrowers

Domaine Bousquet

### Vineyard Sites

Domaine Bousquet

### Climate

Mediterranean

### Alcohol

18%

### Soil

Chalk and Clay

### Residual Sugar

65.8 g/l

### Vine Management

Sustainable Terra Vitis certified

### pH

3.74

### Serving Temp

12 °C

### Total Acidity

3.17 g/l

### Cellaring Potential

Unlimited

### Wine Making

Long traditional maceration for 4 weeks in open 600l French oak barrels, fortified under the cap with pure alcohol at 96.3 % vol. Pressed and then aged in old French barrels for 6 months.

### Palate

The wine has a wonderful sense of sweetness from the unfermented grape juice and a spicity kick.

### Colour/Appearance

Deep Ruby

### Aroma/Bouquet

Deep red fruit aromas with hints of sweet cooking spices.

### Food Pairing

The perfect partner for chocolate desserts.

