



MAISON ROBERT OLIVIER CUVÉE TRADITION

Varietal: 60% Grenache, 30% Syrah, 5% mourvèdre and 5 % carignan

Vintage: 2020

Origin: France



TASTING NOTES

The wine is ruby red in the glass and has aromas of red fruits, wild berries and gentle spice. On the palate it is elegant and delicate with vibrant dark berry flavors, white pepper and Asian spices. It is bursting with sweet red fruit flavors that are round and juicy.

FOOD MATCH

Pairs perfectly with dishes of lamb or beef, including hamburgers or kabobs fresh from the grill. Also, try chilling this with and serve with pâté, duck breast, or spicy peanut dishes.

ABOUT THE PRODUCER CASA MARRONE

Maison Robert Olivier was created by the renowned Alsace producer Jean Biecher, currently managed by Olivier Biecher, as an homage to his father Robert. Maison Robert Olivier is cooperation between organic wine growers and small scale producers within and outside the Alsace area. The entire range of Maison Robert Olivier is so called "Vin Nature" – Natural Wine. The phenomenon is ancient, but has regain popularity in recent years. The basic idea is to alter the wine as little as ever possible, therefore the grapes are 100% organic (certified Biodynamic by Demeter), and no or very limited sulfites have been added in the winemaking process.

VINEYARDS

Maison Robert Olivier Cuvée Tradition comes from the beautiful Languedoc Roussillon area, close to Béziers / Montpellier.

VINIFICATION

Careful winemaking with the minimum intervention possible. The wine is aged in stainless still tank and early bottling helps to keep the natural freshness of the wine.

TECHNICAL DATA

Certifications: Biodynamic (Demeter). Vegan Friendly.

ALC: 14%

RS: <1g/L

Packaging: Glass bottle of 750 ml

Bottles per case: 12

