

CORTEX FRONTIS Red Wine 2022

Grape Variety: 100% Mourvèdre
(30hl/ha)

Vineyard & Year of Plantation: Les
Arjellats 2007 – Cruscades

Terroir: Red clay with rounds stones

Training method: Trellising - Gobelet
Pruning

Harvest: Hand harvest and sorting,
October 4, 2022

Vinification: Whole cluster carbonic
maceration, spontaneous fermentation in
steel tank

ABV: 13.5%

NOTES FROM THE WINEMAKER:

In 2022 our Mourvèdre was magic. We would never feel comfortable doing a 100% natural carbonic maceration without complete confidence in the quality of our grapes. Each grape bunch was hand selected for this wine. The fermentation started right away and the juice that left that tank blew us away.

We then let it age in “three wine” used, French oak barrels for six months. This took the wine to the next level. It is a clear ruby red with a fresh, red fruit nose and an unexpected drinkability.

We are thrilled with the outcome of this project. Mourvèdre is a grape varietal that does extremely well in our ever hot and dry climate. Try this wine with Herbes de Provence-crusted lamb chops. Serve at 14°C.

PAUL & SARAH REFALO



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