



MAS CRISTINE RIVESALTES AMBRÉ

£30.50

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SKU: FRMCRA

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15 years ago, an Englishman, Andy Cook, moved to the town of Collioure a few miles north of the Spanish border, attracted by the combination of sun, sea and affordable old vines. Today, he makes the Tramontane wines which we've supported for several years, and these new additions to our portfolio, the estate-grown Mas Cristine wines. Crafted from ancient low-yielding vineyards planted on steep schist soils, these have established a great reputation in France.

Viticulture: The estate is at the Southern edge of the Côtes du Roussillon Appellation, and has complex soils of schist, gneiss and gravel. Vines were first planted here around 1810, and the property today has magnificent holdings of Syrah, Grenache, Roussanne, Marsanne and Muscat. Viticulture is low intervention and now moving towards fully organic.

Winemaking: Grapes are harvested by hand and the wine is fortified in tank with a subsequent ageing in barrels high up in the winery, to promote oxidation, for more than 5 years without any topping up.

Grape Varieties: Grenache Gris, Grenache Blanc, Macabeu, Muscat Petits Grains

Farming Practices: Contains Sulfites

Tasting Notes: A delicious fortified wine with great

complexity. Amber in colour, this has wonderful aromas of walnuts, tea, dried, apricot, hints of raisin, fine acidity and a long finish. Sweet, yet with a lightness of touch

Food Match: Ideal served chilled as an aperitif, or with Tarte Tatin, walnuts or blue cheeses

Sugar Level: 105g/L

Closure: Diam

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