

Domaine Ribiera 'Tintorela' 2019

Producer: Regis and Catherine Pichon

Provenance: Languedoc

Farming: Organic with homeopathic treatments (Ecocert)

Grape(s): Grenache, Cinsault and in some vintages Syrah

Vineyard: 7.5 ha of 20-50 year old vines planted to traditional varieties at ~110 m elevation with marl and redstone soils. 'Tintorela' is a young vine bottling.

Fermentation/ Aging: destemmed into resin tanks with daily pumpovers. Maceration through the duration of fermentation lasting 10-20 days with daily pumpovers. The wines aren't pressed - free run juice is aged for 10 months in resin tanks.

Fining/ filtration: none.

Sulfite: vintage dependant - never more than 20 ppm

Misc: 'Tintorela' means 'equilibrium' in Occitan dialect.



The Producer:

Domaine Ribiera is one of those classic big city sommelier to small town vigneron situations. Regis Pichon and his wife Christine left successful hospitality careers and the Parisian clamour behind in 2005 for the bucolic goodness of the Languedoc. The domaine is centered around intuition and a belief that less is more. These wines reflect their clayey, redstone terroir without pomp, showing ripeness and sunbaked stony goodness. Simple & delicious.

The Vineyard:

The domaine's 7.5 hectares split across 6 parcels around the village of Aspiran 'between sea and mountain' and near the course of the Hérault river from which the Domaine takes its name. 20-50 year old vines are planted in redstone marls with round stones at an elevation of around 110 meters. They cultivate traditional southern French varieties, mainly Grenache, Cinsault and Syrah using organic viticultural practices with some homeopathic ideas mixed in. Harvest decisions are made by taste rather than lab analysis and they've had the same picking team for years, a rare and hugely helpful asset during harvest.

The Winery:

The red wines are vinified identically: hand harvested bunches picked by parcel rather than by variety are destemmed into resin tanks. The fermentations last between 10-20

days with daily pumpovers until the ferment concludes and the free run juice only is drawn for 10 months aging in resin tanks; the Domaine Riviera wines are not mechanically pressed. The exact cepage and blend of parcels that comprises each wine is a function of the vintage. The wines are often bottled without added sulfite but when they feel there's need, they'll add no more than 20 ppm shortly before bottling.

'Tintorela,' meaning 'equilibrium' Occitan dialect, is their young vine bottling of predominantly Cinsault, Grenache and occasionally Syrah.

For more email info@OlmsteadWine.com

OLMSTEAD
WINE CO.