



OKRIS, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

Our cuvée "Okris" refers to this land, the cradle of ochre.

PRESENTATION

The earth is orange, in some places flaming red. Sometimes it turns yellow and with the setting sun it turns to dark purple. Ochre is a natural pigment that gives the soil of our vineyards a warm color.

TERROIR

Selected plots, located on sunny limestone hillsides of the Ventoux massif.

IN THE VINEYARD

Harvest end of September to mid October.

VINIFICATION

Alcoholic fermentation between 18° and 22°. Maceration between 12 and 20 days. Very gentle extraction. Careful selection of the juice.

VARIETALS

Grenache noir 90%, Syrah 10%

TECHNICAL DATA

Production volume: 200 hL

SERVING

Serve slightly chilled, between 16 and 18°C. It will be the perfect accompaniment to your favorite red meats, game, cheese and especially lamb brochettes with grilled eggplant.

TASTING

The wine has a deep ruby color. The nose is intense, with a dominant of black currant. On the palate, the Grenache provides richness and balance. The finish is long and fruity with silky tannins.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BOURGOGNE TRADITION /REFERENCE					750	AT025026	3256811112464	3256811612766			
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.280	7.865	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120

