

DOMAINE FORÇA REAL

CÔTES DU ROUSSILLON VILLAGES – MAS DE LA GARRIGUE

ROUSSILLON

Story

Força Réal offers one of the most extraordinary panoramic view of the Roussillon. With clayey and stony terraces and dry schistous slopes, the property covers 150 acres. Today, Cyril Henriquès, owner and winemaker, dedicates 90 acres to the culture of vines.

Reminding of the landscapes of Tuscany and Andalusia, benefiting from a near-perfect sunshine and wind exposure, the Domaine Força Réal produces top quality wines.

Farming philosophy : certified organic (NOP)

All the plots used for this wine are surrounded by the « garrigue » (aromatic plants : thyme, rosemary...)

Vineyard Information

Grape varieties : 60% Grenache, 30% Carignan, 10% Syrah

Plot Size : 9 Ha (22 acres)

Average age of the vines : 50-55 years

East/West facing

Elevation : 100 m (212 ft)

Soils : Clay-limestone

FARMING PRACTICES

- Training method : Gobelet
- Regular work of the soils
- Use of organic treatments
- Very low yields
- Deep-rooted old vines which help them to resist the dryness

Winemaking

- Hand picked grapes / Destemmed / Manual sorting
- Cold pre fermentation maceration
- Alcoholic fermentation : Temperature-controlled stainless-steel tanks / 15 days – Malolactic fermentation : Temperature-controlled stainless-steel tanks / 7-10 days
- Maceration technique : pump-overs
- Pneumatic press
- Aging : 8 months in stainless steel tanks / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

This red is brimming with cherry preserve and pureed raspberry flavors, which are met by licorice, spice and tangy accents. Supple tannins provide structure, with details of rose petal, mineral and black tea on the finish.



Press ratings

89 pts Wine Spectator – 2018 vintage