

Plunging their roots in the rocky hills of the Southern Rhone Valley, the robust vines of the Rasteau vineyard, swept by the Mistral, with grapes ripened in the soft heat of the pebbles, produce wines that are both powerful and elegant. It is under the name of ORTAS that, since 2006, the Cave de Rasteau distributes its production all over the world.

Deeply rooted in the stony hillsides of the Southern Rhône Valley, the vineyard of Rasteau is clearly under Mistral influence. Our typical grape varieties ripened perfectly thanks to our warm climate, and exceptional terroir. A mix of rolled pebbles and strong presence of clay and marl that provide perfect growing conditions for our old vines. Since 2006, Cave de Rasteau created its own brand: ORTAS which is known in many markets worldwide.

TERROIR

Calcareous clay.

WINEMAKING

Pneumatic pressing of grapes harvested by hand and in the morning only, then fermentation at low temperatures, aging in vats.

GRAPE VARIETY

45% Grenache blanc,
45% Clairette,
10% Bourboulenc

ALCOHOL

12.5 %

SERVICE TEMPERATURE

10°C

TASTING NOTES:

Aromas of citrus, white fruits with floral notes, almond and menthol.

FOOD PAIRING:

Aperitif wine, but also: shrimps, taboulé of seafood, grilled fish, pasta salad with salmon, picodon.

