

# PORTOVINO

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ROC DES  
DOMAINE  
ANGES

ROC DES ANGES - RELIEFS 2022  
IGP COTES CATALANES

Reliefs 2022 is a cuvée crafted from a selection of old vines, mainly Carignan (60 to 100 years old), with Grenache Noir, Syrah, and a touch of Lledoner Pelut.

The nose reveals an intense aromatic profile of wild red berries, black plum liqueur, and crushed pepper, with hints of garrigue, cured meat, and tobacco leaf. On the palate, it is powerful and structured, with firm, sanguine tannins balanced by vibrant acidity and fine bitters on the finish. Rich fruit, spice, and earthy complexity are seamlessly integrated, offering both depth and tension, with a lift brought by the schist soils

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**REGION :** Pyrénées Orientales

**GROWING AREA:** IGP Côtes Catalanes, Village of Montner

**FARMING :** Organic & Biodynamic certified

**SOILS :** Shallow soils of ancient schist with sandy silt on the surface.

North-facing slope of Força Réal, in the village of Montner.

**VARIETIES :** Carignan, Syrah, Grenache Noir, Lledoner Pelut

**YIELD :** 17 hl/ ha

**VINE AGE:** 60 to 100 years for the Carignan vines, 40 years for the other varieties

**HARVEST :** Early September 2022

**FERMENTATION & ÉLEVAGE:** Fermentation with indigenous yeasts in concrete vats, using whole berries and whole clusters. Elevage during 10 months in concrete vats and 500L barrels, followed by 6 months in the bottle.

**ALCOHOL:** 13.5 %

