

PORTOVINO

LE
ROC DES
DOMAINE
ANGES

ROC DES ANGES - SEGNA DE COR 2023
IGP COTES CATALANES

Segna de Cor 2023, named as an anagram of Roc des Anges, comes from the domaine's younger vines on shallow ancient schist and alluvial soils of the Força Réal northern slopes and Agly terraces. This blend of Grenache, Carignan, Syrah, and Cinsault is biodynamically grown and matured for 9 months in concrete vats, preserving its natural expression.

The nose offers red fruit aromas—strawberry, raspberry—along with subtle herbal and spice notes. On the palate, it is lively and balanced, with fresh acidity and fine tannins supporting a core of fruit and mineral freshness. The finish is clean and persistent. It is enjoyable now and will develop gracefully over the next 10 years.

REGION : Pyrénées Orientales

GROWING AREA: IGP Côtes Catalanes, Village of Montner

FARMING : Organic & Biodynamic certified

SOILS : Shallow soils of ancient schist formed from compressed pure clay, rich in silica. North-facing slope of Força Réal, in the village of Montner.

VARIETIES : Grenache Noir, Syrah, Carignan, Cinsault

YIELD : 25 hl/ ha

VINE AGE: 40 years

HARVEST : End of August, early September 2023

FERMENTATION & ÉLEVAGE: Fermentation with indigenous yeasts in 24HL and 65HL concrete vats, using whole berries and whole clusters. Elevation during 9 months in concrete vats.

ALCOHOL: 13.5 %

