

Adelitas 2023

Carignan Noir



The estate

We both come from the Rhône-Alpes region, and have been living in the mountains for several years. We decided to change our lives. Erika's family has owned vineyards in Paziols (11350), in the high Corbières, for several generations.

We embarked on our adventure in 2016. We learned from a number of local winemakers, including Xavier Ponsart (Domaine Poc a poc) and Sébastien Agelet (Domaine De Mena). They encouraged us to set up our own winery.

We chose to go down the natural wine route, because it best matched our values. It was unthinkable for us not to grow our vines organically and produce a product that was as healthy and natural as possible.

In the vineyard

Adelitas is a rosé made from 20-year-old vines. These vines are young and productive.

The vinification

The grapes are hand-picked early in the day, to take maximum advantage of the cool morning air. In the cellar, we control temperatures during vinification. Fermentations are carried out using the yeasts (indigenous) naturally present in the grapes. Direct pressing. No added inputs. Bottled in February-March.

The tasting

A milky, red berry nose, both discreet and slightly tannic. Slight bitterness and good acidity on the palate. A rosé with light orange hues.

Perfect with salads or on its own as an aperitif.

