

ORATORIO




ORATORIO GIGONDAS 2019

15% ALC, 6 x 750ML

We have sought out the most precious soils to achieve the power and character of our wines signed Oratorio. Each wine has been aged meticulously in demi-muids (600-liter oak barrels) to reveal smooth and elegant tannins with subtle aromas. To ensure this level of excellence, we select only the best vintages from our vineyards in the Southern Rhône Valley in the department of Vaucluse, surrounding the picturesque village of Dentelles de Montmirail. Our first priority is to achieve the highest possible quality; thus, the availability of the Oratorio wines is limited.

Oratorio Gigondas is best served at 60° F and accompanied young by lamb shank or a Provençal stew, and when aged (easily up to 15 years) it is wonderful with venison, big game or mature cheese.

EYE	NOSE	PALATE
Bright, bold red with bluish reflections	Very smooth and remarkably complex revealing excellent potential for development. First come cherry, strawberry and white pepper, then evolving with exquisite notes of chocolate, mild tobacco, juniper and fresh fig.	Sophisticated, complex and structured, always retaining great smoothness and great depth backing up the exquisite aromas revealed in the nose.
APPELLATION		
 Gigondas AOC Rhône Valley	VARIETALS	VINIFICATION
SOIL	65% Grenache 25% Syrah 10% Mourvèdre	De-stemming, crushing, and vatting for 35 days. Delicate and progressive extraction by gentle interventions (essentially pumpovers). Fermentation temperature kept below 75 °C to preserve the fruit, freshness and gentle extraction. Warm post-fermentation maceration for several weeks at 82-90 °F.
Marls and cretaceous limestone.	MATURATION	
WINEMAKER	Aged 12 to 18 months, 70% in barrels and 30% in 300 litre casks.	
Edouard Guerin		
UPC		
7-14320-90322-3		



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