



TRAMONTANE BANYULS ROUGE

£31.00

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Tramontane's winery has the most amazing position; up on the rocky cliffs above the historic Catalan port, 15 miles from the Spanish border and overlooking the blue expanse of the Mediterranean. The old vines that surround the cellar are kept cool at night by the powerful tramontane winds (which the winery is named after) but get the full reflective force of the sun during the summer days.

Andy Cook, a gifted winemaker who has worked in New Zealand and France works at the winery with his partner (and in-demand consultant) Phillippe Gard. Their mutual aim is to create top quality wines from the Roussillon that reflect the terroir and great old vines that they are so lucky to work with.

The Banyuls Rouge is a traditional fortified wine from the village of the same name. A blend of Grenache, Mourvedre and Carignan, which has been fortified then aged for a minimum of 5 years in barrel. The ABV is approximately 17% and the sugar 110 g / ltr. Powerful deep spiced damson fruits with accents of fig, prune, liquorice and dark chocolate; perfect with chocolate desserts and blue cheese

