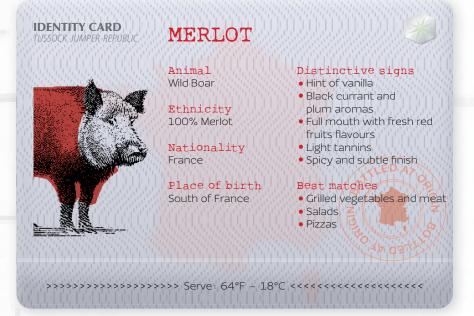
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MY ROOTS

My grapes are harvested and immediately sent for winemaking process in order to keep the optimum conditions. It starts with a slow fermentation under controlled temperature conditions in stainless steel tanks to preserve the fruitiness. I rest several months before bottling.

APPELLATION

Vin De France

MY DIPLOMAS

Gold Medal Best Value Vin De France Selection 2017

MY ANALYSIS

Alcohol: 13.5% Total acidity: 3.3g/L Residual sugar: 2.3g/L