



#### TASTING NOTES

Red garnet color with purple tints. The nose is complex, leading with notes of plum and raspberry, and then steering you towards sweet spice aromas. This wine is fruity, round, well balanced, and has a pleasing finish.

## Arrogant Frog

### Ribet Rouge "Rural" - Organic

COUNTRY	ABV
France	13.5%
REGION	VARIETALS
Languedoc	50% Cabernet Sauvignon
APPELLATION	25% Syrah
IGP Pays d'Oc	25% Merlot

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#### WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. Within just a few years of its launch, Arrogant Frog has become the mascot of all the estates. Jean-Claude has shown that with creativity, expertise, and humor, the wines of the Languedoc find eager drinkers across the globe. Château Arrogant Frog encompasses 20 hectares of vineyards in Grand Cru Limoux, 15 of which are organically farmed and five are certified Terra Vitis. Despite their Old World roots, Arrogant Frog wines will appeal to more New World palates with fresh, bright fruit and unique varietal character.

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#### CULTIVATION

Organic viticulture. The vineyards are planted on limestone and gravel soils in a Mediterranean climate.

#### VINIFICATION

Each varietal is vinified separately. Destemming and short skin contact maceration under temperature control. Fermentation is also temperature controlled and lasts between 10 and 15 days. Pneumatic pressing, only the juice from the first press is used. Blending is done in November.

#### AGING

The wine is aged in a concrete tank for 3 months before being bottled.

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