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TECHNICAL DATA SHEET

Tulum

AOC Valais · Vintage 2022

THE WINE

Country: Switzerland

Appellation: AOC Valais

Grape varieties: Petite Arvine, Heida, Ermitage, Pinot Gris

Region: Valais

Colour: white

VITICULTURE

Farming method: integrated production

Soil type (terroir): clay-limestone

WINEMAKING & AGING

Fermentation: new barrels + stainless-steel tanks

Aging: first 18 months in new barrels, then 3 months in stainless-steel tanks

Vessel type: stainless-steel tanks & barrels

ANALYTICAL DATA

Alcohol: 10% vol.

Residual sugar: 236.05 g/l

MATURITY & AGING POTENTIAL

Estimated peak: 5 years

Estimated cellaring life: 20 years

SERVING

Serving temperature: 8–10 °C

PACKAGING & PRESENTATION

Bottle size: 75 cl

Packaging: cartons of 6 × 75 cl bottles

Closure: technical cork



TASTING NOTES & FOOD PAIRING

Made from overripe Petite Arvine, Pinot Gris and Marsanne berries, Tulum displays a golden robe with straw-like nuances. The bouquet unfolds notes of candied lemon, orange zest and ripe mango. That exotic thread runs through the palate, dominated by exotic fruit alongside quince jelly. The Arvine provides the structure, its acidity enlivening the finish. The sweetness is present yet beautifully balanced by this freshness, keeping the whole digestible and delightful. A nectar that is already delicious, and one that can be forgotten in the cellar without any worry. It will sublimate a tarte Tatin, blue cheeses and — why not — quail with grapes. Serve cool but not too cold to enjoy its full aromatic complexity.

