



OLIVIER ROTEN

A many generation, family owned winery located in the heart of the Swiss Alps. Stewards of the mountainous terrain in which they live, breathe and work with their hands, the Roten family pays tribute to their homeland by producing wines of clarity, depth, freshness in the spirit of the Alps. The Caves du Paradis winery and vineyards are located in the township of Sierre at the center of Switzerland's Valais region. Winemaker Olivier Roten is the third generation in his family to produce wine in this mountainous area along the Rhone River. The Roten family's vision has always been to preserve traditional grape varieties and to ensure that their wines reflect the unique alpine terroir in which they are grown. While implementing new techniques and approaches, Olivier remains true to the core family philosophy of using sustainable farming practices and intervening as little as possible in the winery.

Gamaret

REGION	Coteaux de Sierre, Valais Central
APPELLATION	AOC Valais
VARIETALS	100% Gamaret
SOIL	Limestone, sandy, rocky
VINEYARD ELEVATION	700 - 800 meters in elevation (2,500 - 2,700 feet)
VITICULTURE	Sustainable viticulture (in organic conversion), steep slopes, maintained only by hand, hand harvested
WINE MAKING	Fermented in stainless steel with full malolactic and aged at least 6 month in concrete tanks
TASTING NOTES	Gamaret is a unique combination of Gamay and Reichensteiner, a German white grape. Reichensteiner vines are planted primarily in Switzerland's southern growing regions as well as in the Valle d'Aosta (Italy). While similar to Pinot Noir in maturation, Gamaret differs in that it is relatively easy to cultivate and is highly resistant to rot and mildew. It typically has a longer ripening period, resulting in wines with more color, spice and tannic structure. Gamaret displays notes of berries, red fruits, violet, and a touch of black pepper on the nose and tends to be medium- to full-bodied on the palate with soft, elegant tannins. The wine is vinified in stainless steel tanks and goes through full malolactic fermentation.

