

## GRENACHE

Rosé  
ORGANIC WINE

### IGP PAYS D'OC

South of France

<u>Geographic area:</u>	South of France, in Languedoc area, between Montpellier and Nimes
<u>Total surface:</u>	150 Ha
<u>Annual production:</u>	500 hl
<u>Average yield:</u>	70 hl/Ha
<u>Soil:</u>	Chalky-clay

### Grape variety

**100% GRENACHE**

### Winemaking process

A special attention to this winemaking process to protect the colour, the freshness and the aromas of this Rosé

- Night-harvest to avoid any oxidation and keep the freshness
- Destemming. Soft pneumatic press under sluggish atmosphere to avoid the oxidation
- Thermo-regulated fermentation (13-15°C) to extract the fruit aromas
- Stainless steel vats- thermos regulated  
Fining: Bentonite                                      Filtration: Tangential

### Tasting

#### Full Flavoured and Direct

<u>Eye:</u>	A shimmering pink hue.
<u>Nose:</u>	Expressive aromas of red berries (Strawberry and red currant)
<u>Mouth:</u>	Crisp mouth and aromatic on the finish

### Wine and Food pairing

Ideal as an **aperitif** or with a wide variety of foods like **salads**, vegetables, **paella and BBQ**.

Serve at: 8 / 10°C  
Ready to drink. Keep for up 2-3 years.

### Packaging

Bottle type:	Bordelaise evolution L&G light and green
Case type:	6 bottles (glass to glass)
Pallet type:	Europe 125/6. 750 bts
EAN case:	13380330001019
EAN bottle:	3380330001012

