

“Limited Edition” Grenache Rosé IGP 2024

- Vegan & Sustainably Farmed Wine



Grapes: 100% Grenache

Winemaking: Light direct pressing Stabilization on the deposits for 5-7 days. Cold static clarification for 48 hours. Alcoholic fermentation in temperature controlled, stainless steel vats. Aged 3 months in stainless steel vats. Batonnage on the lees to accentuate the plumpness on the palate.

Tasting Notes: Pale pink color with salmon tints. Delicately perfumed nose combining sweet hints of red fruit (strawberry, raspberry) and more floral aromas of rose and orange flower. Sweet and silky palate, wonderfully balanced, enlivened by hints of citrus zest. Lovely long-lasting aromas with hints of fresh mint.

Food Pairings: Pair this Rosé with aperitifs, tapas, cold soups, or grilled white meat with spices.

