



ROSÉ 2019

VITICULTURE

The vines are all trellised and under micro irrigation. General soil type is calcareous.

WINEMAKING

The grapes are machine harvested at night at 23 °Balling (Brix). In the cellar, after cold settling, the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 17°C. After fermentation the wine is left on the fine lees for at least two months before bottling.

THE WINEMAKER'S COMMENTS

The wine has a lovely floral bouquet expressing a mixture of berry-fruit flavours which carries through to the palate leaving a long-lasting aftertaste... A fresh, fruity, slightly sweet rosé for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for salads, seafood and light meals in general. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	19.3 g/l	Alcohol:	12.26 %
Acidity:	6.6 g/l	PH:	3.26
VA:	0.40 g/l	Total Extract:	38.1 g/l
Total SO ² :	107 mg/l	Free SO ² :	31 mg/l

PACKAGING DETAILS

Bottle volume:	750ml	Case size:	12 x 750ml
Pallet size:	60 x 12 x 750ml	Case weight:	14.40 kg
Closure:	Stelvin (Screw-cap)		

EAN 750ml Bottle Barcode:	6009673830710
UPC 750ml Bottle Barcode (USA only):	89673300067-3
EAN 12 x750ml Case Barcode:	6009673831472
UPC 12 x750ml Case Barcode (USA only):	89673300066-6

