



## ROSÉ 2020

### 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 is inoculated with a specially cultivated wine yeast and cold-fermented in stainless steel tanks at 17 °Celsius. After fermentation, the wine is left on the fine lees for at least two months before bottling.

### WINEMAKER'S COMMENTS

The wine has a lovely floral bouquet, expressing a mixture of berry-fruit flavours which carry 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 to salads, seafood and light meals in general. Ideal for outdoor picnics and no need for a corkscrew – it has a screwcap! Serve chilled (7 - 10°C).

### WINE ANALYSIS

Residual Sugar:	19.8 g/l	Alcohol:	11.80%
Acidity:	6.4 g/l	PH:	3.16
VA:	0.33 g/l	Total Extract:	40.9 g/l
Total SO <sup>2</sup> :	146 mg/l	Free SO <sup>2</sup> :	34 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 (screwcap)		

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

