



Style: Dry Rose

Alcoholic Content: 11% by Vol.

Vinification: Classic rose winemaking with brief maceration for 5-10 hours in stainless still vats.

Alcoholic fermentation at controlled temperatures. (15-17°C).

Colour: Bright Rose.

Nose/Mouth: Fresh red fruit aromas and a sweet pleasant aftertaste.

Harmony of flavors: Light dishes, Asian cuisine, cheese plateau and fruits.

*Served at:*12-13°C

