

Rosé Alliance

Grape variety : This wine is made from Grenache (40%), Cinsault (40%), Syrah (20%). Soil: This grape is grown on gravelly soil and chalky-clay earth.

Vinification : Rose is "bled"; only the free-run juice from the first pressing of the grapes, goes to make this wine. Later, it is filtered at a cold temperature (about 10 degrees centigrade) and in this way, all fine particles are taken out of the must. Then, the fermentation can start. It will last for 18 to 21 days, at a relatively low temperature of 16 degrees centigrade, in order to preserve the natural aromas of the grape.

Serving Instructions : This wine can be drunk throughout the year and is a delicious accompaniment for most meals. Serve chilled at 10 to 12 degrees centigrade.