

Orbiel & Frères

ROSÉ



Terroir

Low-yielding vines in Carcassonne and Pépieux produce fantastic quality berries, ideal for turning into fragrant rosé.

Vinification

The grapes are subject to a cold maceration, before they are pressed to release very pure must. Fermentation at low temperatures preserves freshness and aromatics. We age our rosé on its fine lees for three months to enhance texture. It is then bottled.

Tasting Notes

Intense aromas of bramble, strawberry and redcurrant with a hint of pepper. Fresh palette with refreshing bright red fruit and peppery character. Apparently dry, with attractive fruit-sweetness. To be drunk by itself, or with a wide range of dishes, including ones that are made with oriental spices.

Grape variety : 70% Grenache & 30% Syrah

Appellation : IGP Pays d'Oc

Region : Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 12,5%

Acidity : 4,42 g/L

PH : 3,16

Residual sugar : 1,9 g/L

