



VIGNERONS  
CATALANS



Photo Non Contractual

## PINK MAESTRO

I.G.P. Côtes Catalanes  
Rosé Wine

### Soil:

The plots where the grapes for this wine are grown stand on the Roussillon plain, on calcareous-clay and pebbly soils.

### Grape varieties:

**Syrah, Grenache noir, Muscat Petits Grains.**

### Production method:

The bunches are picked early in the morning to preserve their freshness. The grapes are picked then delicately pressed in an oxygen-free environment. The musts are then left to settle before fermentation at low temperature. Direct pressing.

### Ageing:

In full vats for a few months. Bottled young to retain all its fresh aromas.

### Description:

A pale rose petal colour, clear and brilliant with crystalline tints. A delicious bouquet with fruity notes of red berries: redcurrant, strawberry...and white peach. Very pleasant freshness, very easy to drink, tangy with notes of pink grapefruit and other citrus fruits.

### Storing:

It should be served young to fully appreciate its flavour. Drink within 2 years.

### Serving suggestion:

Ideal as an aperitif, served with seafood, shellfish, Mediterranean salads, grilled fish and more.

**Serving temperature:** Serve between 8 and 10°C.

*A Catalan masterpiece combining freshness, vitality and delicious flavour for an immediate pleasure sensation!*