



RAFALE

I.G.P. Côtes Catalanes
White Wine

Soil:

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

Grape varieties:

Muscat petits grains / Muscat d'Alexandrie.

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. Use of selected yeasts helps reveal the fermenting and varietal aromas.

Ageing:

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

Description:

A dazzling pale gold colour with silver tints. A delicate bouquet of citrus and exotic fruit and white orchard flowers. Delicious on the palate, fresh with an appealing lemony finish.

Storing:

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

Serving suggestion:

A wine to enjoy as an aperitif or served with grilled fish, a shellfish platter or fresh goat's cheeses.

Serving temperature: Serve between 8 and 10°C.