



VIGNERONS
CATALANS



RAFALE

I.G.P. Pays d'Oc
Rosé Wine

Soil:

Chalk and clay from around the area of Thuir.

Grape varieties:

Cabernet-Sauvignon.

Production method:

Film maceration. Controlled low temperature fermentation to develop the natural aromas.

Description:

A deep pink with blue tints. The nose is intense with notes of fresh berries such as raspberries. The attack on the palette is honest with a good acidity and a balanced roundness. The end is long and fruity.

Storing:

Should be drunk young, within 2 years of harvest in order to keep it's fresh fruit character.

Serving suggestion:

Serve on it's own or at barbecues with grilled fish and meat or with Asian cuisine.

Serving temperature: Serve fresh at about 8 or 10 °C.

Photo Non Contractual