



OREA

IGP Côtes Catalanes
Rosé
Organic wine

Soil types:

Roussillon boasts myriad idyllic wine regions and microclimates that are conducive to producing organic wines. The technique focuses on the plant's well-being and by allowing it to thrive.

The vineyards for this label stretch over hillsides and wide claylimestone terraces clad with schist pebbles.

Varietal range:

Syrah, Grenache noir

Winemaking:

The fruit is picked early in the morning so that it stays fresh and is then destemmed and crushed. On-skin maceration then follows for a few hours in an oxygen-free environment. After being pressed and undergoing cold static settling, the must is fermented at low temperatures to develop fermentation aromas.

Ageing:

In tanks. Bottling occurs soon after the harvest so as to preserve its beautiful colour and bouquet.

Tasting notes:

Beautiful pale pink with salmon highlights.

Intense, fruity nose scented with strawberry, grenadine and redcurrant. The palate is fresh, light and compelling, boasting wonderful balance and a trace of minerality.

The finish is long and tangy.

Cellaring capacity:

Should be drunk young for full aromatic enjoyment. Drink within the first two years.

Food pairings:

Ideal as an aperitif, this rosé also pairs extremely well with grilled red and white meats and fish.

It makes the ideal partner for vegetable bakes, summer salads, paella and grilled calamari.

Also drinks well with Mediterranean or Asian cuisines.

Serving temperature: Serve at between 10 and 12°C

The actual presentation may differ from the photo