

Cala Rosé 2022



Cinsault 70%, Grenache 30% Alc. 12%



VINEYARD

Plot selection of vines with moderate yields
Clay and limestone soil
Mechanical maintenance of the soil (shallow work and respect of
the soil), organic fertilization, annual sowing
Agro-ecological viticulture in conversion to organic farming
Green harvesting according to the vintage



VINIFICATION

Mechanical harvesting at night at the coolest temperature of the night.

Direct pressing of the harvest.

Thermo-regulated vinification in stainless steel tanks.

Finalization of the first alcoholic fermentation in stainless steel tanks. Removal of the volume to send in the foam.



TASTING

Color: Pale pink, peach color, with silver reflections.

Nose: Some citrus peel and floral notes. A second nose with

lemon and spice aromas

Mouth: Fine and refreshing bubbles, lively and lemony attack, the mouth evolves towards some citrus and spicy notes. Light and saline finish. Light and pleasant bubbles which will accompany your festive moments!

Agreement: a rosé of meal par excellence, it will agree with Asian dishes or quite simply with the aperitif!

