



## **BAG IN BOX ORMARINE ROSE 5L**



APPELLATION : IGP Pays de Thau Rosé

**GRAPE VARIETY** : Caladoc, Cinsault, Carignan noir

**TERROIR** : Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.

**VINIFICATION AND AGEING** : Grapes are harvested at night to keep the freshness of aromas. Destemming and moderate pressing and quick to avoid colour extraction. Alcoholic fermentation of the free-run wines at low temperature. Traditional ageing in vat. Filtration and preparation of the vines prior to bottling on the estate.

## TASTING :

COLOUR : Pale pink with dark purple highlights, lychee.
NOSE : Fresh exhales lovely red berries aromas.
PALATE : A good balance of fresh fruit with notes of small red fruit on th finsh. Beautiful balance for this gourmet wine.



**PAIRINGS** : Will go perfectly with tapas, grilled fish and meat with summer vegetables.



**OENOLOGIST'S TIP** : Keep refrigerated after opening, it will retain all its characteristics for 3 weeks.

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