

Ormarine

Terroir discovery



PREAMBULE ROSE



APPELLATION : AOP Languedoc Rosé



GRAPE VARIETY : Syrah, Grenache noir, Mourvèdre



TERROIR : Limestone Clay rich in Bauxite.



VINIFICATION AND AGEING :

Grapes are harvested mechanically at night, quick pneumatic pressing and alcoholic fermentation of free-run wines at low temperature. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Pale fuchsia pink color with dark purple highlights.

NOSE : Slight raspberry aromas mixed with red berries and citrus fruit.

MOUTH : Lovely silky attack, opening out on cedrat and pomelo. Full-flavored, long and well-balanced. The long-lasting persistency reflects perfectly this terroir.



MATCHING WINE & FOOD :

This wine will be a perfect match with cold meats, paella and Mediterranean dishes.



OENOLOGIST S ADVICE :

This wine will find its perfect balance served at a 8° C temperature.

