

Ormarine

Terroir discovery



SIMPLEMENT ORMARINE ROSE



APPELLATION : IGP Pays d'Oc Rosé



GRAPE VARIETY : Grenache noir, Syrah, Merlot



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



VINIFICATION AND AGEING :

Grapes are sourced from organic farming. They are vinified on the site of Pinet certified by "ECOCERT". Juices issued from pneumatic pressing are settled by cold static must racking. The alcoholic fermentation takes place in concrete vats for 18 days at 14° C. Filtration then preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Peach pink with salmon highlights.

NOSE : Exhales crisp red berries notes.

MOUTH : Fresh and thirst-quenching, it expresses fresh fruit notes. The soft sensation charms the taste buds on a persisting and harmonious finish.



MATCHING WINE & FOOD :

To enjoy as an aperitif or with salads, cold meat or grilled fish.



OENOLOGIST'S ADVICE :

This product has been elaborated with care in full respect with environment.

