

**TERROIR:**

Sandy-loam soil.

MAIN GRAPES VARIETIES:

Merlot
Syrah
Grenache Gris

VINIFICATION:

The wine is made by direct pressing with juice selection. Cold settling with temperature-controlled alcoholic fermentation.

AGEING:

3 to 4 months on fine lees.

TASTING:

Pale pink color. Fresh nose with aromas of pomelo and exotic fruits. The palate is lively, crisp, and thirst-quenching.

FOOD AND WINE PAIRING:

This rose is the perfect companion to a seafood platter.

AGING POTENTIAL:

To drink within two years.
Serve between 8° and 10°C.

