



ROSABEL

INTRODUCTION:

“Rosabel is the winemaker’s muse, she inspires him and entertains warm memories of idyllic summer afternoons in the south of France, close to the Mediterranean Sea”.

PRODUCTION:

Appellation: Vin de France Rosé.

Grape Variety: Grenache, Syrah.

Soil: A wide variety of soil such as sand, clay, chalk, schist, gravel and pebbles.

Climate: Mediterranean, very windy with high temperatures and exceptional sun.

Vinification: Crushing of the grapes – short maceration – controlled alcoholic fermentation at low temperature.

TASTING:

Appearance: Beautiful pale pink colour, with brilliant reflections.

Nose: Expressive nose with ripe red fruits aromas (strawberry, raspberry).

Palate: Smooth and fresh on the palate, a long and fruity aftertaste.

PRACTICAL:

Food matches: Rosabel is perfect as an aperitif, with grilled meats, salads, fish and pizzas. The ideal partner to enjoy friendly moments.

Wine list comments: Enjoyable now, fresh and fruity.
Vegan friendly.

PACKAGING:

- Estela bottle shape
- Screwcap closure with Rosabel branding all around and « R » on the top
- Special label shape, pearlescent paper, rose gold illustration
- Personalised Case of 6 x 75cl bottles

