

**TERROIR:**

Clay-limestone soil facing the sea. On the eastern slope of the Massif de La Clape.

MAIN GRAPES:

Grenache gris
Syrah
Mourvèdre
Cinsault

WINEMAKING:

A red rosé, selection of juices, cold settling, thermoregulated alcoholic fermentation.

AGEING:

In vats on fine lees for 4 months.

TASTING:

Brilliant pale pink color. Intense complex nose with hints of gooseberry, strawberry, banana and tangy notes. The mouth is round, elegant, balanced. It is a gastronomic rosé, structured and powerful.

FOOD AND WINE PAIRING:

Ideal companion of a zarzuela.

To drink within 2 years.

To serve between 8° and 10°.

