

# MONT GRAVET ROSÉ 2018

## **REGION:**

IGP Pays d'Oc

## GRAPE VARIETY:

100% Cinsault

# ABOUT THE PRODUCER:

Close to the producers, and in order to source from the best vineyards, our aromatic profile. The wine stays on winemaker has found some amazing "terroirs" in the South of France. The Languedoc climatic conditions allow a perfect maturation for the grapes which are moderated by the humid influence of the Mediterranean.

# TASTING NOTES:

Mont Gravet Rosé has a pale pink color with ripe aromas of strawberries and sweet raspberries. Fresh and juicy on the palate with a harmonious overall impression.

## TECHNICAL NOTES:

Alcohol 12% | PH: 3.45 Acidity: 3.21 g/L Tartric Acidity: 2.23 g/L

### VINEYARD:

Mont Gravet Rosé comes from specially selected Cinsault vineyards in the Languedoc region, located near the warm Mediterranean shoreline in Southern France. The Cinsault variety is also one of the main varietals used in the production of Provence rosé and some of the best reds of the Southern Rhone Valley.

#### HARVEST:

Early September

#### WINEMAKING:

The grapes are harvested at night when the temperature is cool, in order to prevent from oxidation and to preserve the subtle fruity aromas. The juice goes through a gentle pressing then the fermentation process at low temperature to enhance the elegant its fine lees at least two months and is stirred periodically providing a smooth texture.

#### VINTAGE NOTES:

2018 Vintage was early, with low volume but the result offers an outstanding quality. The budburst happened very early as the winter has been rainy and warm, enhancing the vintage earliness. During Spring, the low rain level and the frost have led to lower yields. However, the resulting juices were concentrated with light colors but full of aromas.

#### FOOD MATCH:

Enjoy with tapas, Ceasar Salad, Grilled meat.





UPC# 0 89832 01009 8 12pk | 750ml

