

2024 Palooza Rosé IGP Oc, Aubert and Mathieu



Country: France

Region: Languedoc-Roussillon

Grapes: Grape Grenache Noir 100

Tasting Note:

Elegant, delicate southern French rosé, with pretty notes of strawberry and raspberry and delightfully fresh citrus. Deliciously light and refreshing.

Winemaking:

Harvested by machine at night to keep the fruit at a low temperature. The grapes are directly pressed with a pneumatic press. Only the best juices from the first press are selected to make this cuvée. The juice is racked 24 hours later to get only the clean juice to launch the fermentation which takes 17 days at 15°C. After the fermentation we keep the wine on its lees to add texture and complexity until bottling.

Vineyard :

The grapes are harvested at night to retain optimum freshness ahead of arriving at the winery for total destemming, short maceration and gentle pneumatic pressing.

Food matching:

Delicious on its own but, would match well with charcuterie, shellfish or a fresh burrata salad.

Code K1616124	Practice Yes
Product STILL	Acidity 3.6 g/L
Style Delicate & Light Rose	Residual Sugar 0 g/L
pH Level 3.23	Organic No
ABV 12.50 %	Biodynamic No
Closure Diam	Egg / Milk No
Bottle Size 75cl	



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