



Harmony Rosé 2020

♪ Vin De Fruit

DRY ROSÉ WINE - 75 CL

♪ **Grape-variety** : Pinot Noir.

♪ **Origin** : Epfig.

♪ **Vines age** : 10 to 20 years.

♪ **Soil** : Sandy-clay.

♪ **Wine-making** :

- Manual harvest, total destem.
- Cold maceration for 8h.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control in stainless steel tank.
- Maturing in stainless steel tank for 6 months.

♪ **Tasting** :

- The smell : very open, note of acidic fresh fruit.
- On the palate : nice liveliness attack, fresh red fruit aromas (strawberry).

♪ **Wine and food pairing** :

Aperitif, barbecue, salad and rustic buffet.

Service temperature : 10 to 12 °C.

Storage : To be drunk young (2 to 3 years).

Alcoholic strength : 13 %vol. Total acidity : 5.2 g/L.

Residual sugar : 0.20 g/L.

