



Alouette by Aureto

ROSÉ 2018 IGP VAUCLUSE



Terroir	South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.
Grape Varieties	76% Caladoc, 19% Grenache, 5% Cinsault 13% vol.
Vinification	The grapes are harvested early in the morning, to conserve the freshness of their aroma. The harvest is totally destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid any juice oxidation. After performing a 48-hour cold clarification at a temperature of 6-8°, the juices are fermented at a low temperature (16-17°C) for 2 to 3 weeks in temperature-controlled stainless-steel vats. When fermentation is complete the wine is racked and aged on fine lees in stainless steel vats.
Robe	Pale-pink and brilliant.
Nose	The nose is fresh, with notes of citrus and peach.
Palate	A subtil palate and a true roundness on the finish, with notes of a Provençal fruit salad.
Food and Wine Pairing	Appetizers, grilled red-mullet, fruit salad
Tasting Temperature	8°C
Storage	Approximately 1 year
Technical datas	Europe palet 600 bottles GTIN : 3760182843129 L.PS182339