



Alouette by Aureto

ROSÉ 2020 IGP MÉDITERRANÉE



Awards	
Terroir	South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.
Grape Varieties	80% Cinsault, 20% Caladoc 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 strawberry and peach.
Palate	The palate is subtle. There are lovely notes of ripe Carpentras strawberries.
Food and Wine Pairing	Appetizers, grilled red-mullet, fruit salad
Tasting Temperature	8°C
Storage	Approximately 1 year
Technical datas	Europe palet 600 bottles L.PS202418 GTIN : 3 760 182 84 3860