

# Auréto



## Elyo Rosé 2022

IGP Méditerranée

### **Terroir**

Vines with an average age of approx. 25 years are planted on weathered limestone with a high iron content, which gives the soils their characteristic ochre colours.

### **Grape Varieties**

63% Grenache, 23% Caladoc  
11% Mourvèdre, 3% Syrah

**Degree of alcohol:** 13,5%

**Tasting Temperature:** 10-12° C

**Storage:** 3 years

### **Vinification**

The grapes are harvested early in the morning and pressed directly to prevent oxidation influencing the wine in any way and to retain natural freshness. The gentle processing of the grapes ensures

the extraordinary transparency and lightness of the wine. The juice is fermented in stainless steel tanks using natural yeasts from the vineyard in a temperature-controlled process. The resultant wine is characterised by a delicate pink hue. On the nose, a subtle note of sweet cherry combines with exotic aromas such as banana and passionfruit. On the palate, the highly ripe vintage reveals powerful notes of wild strawberries and lychee, with a hint of oriental curry. The finish is warm and stimulating, yet never overpowering. This fine balance makes for an intriguing wine, which is a perfect partner for food.

### **Food and Wine Pairing**

Classic pan-fried, Mediterranean fish dishes, grilled pumpkin, sautéed mushrooms, fresh goat's cheese or even a simple spaghetti alle vongole - down-to-earth Mediterranean cuisine makes the perfect accompaniment to this refined rosé.

### **Technical datas**

Europe pallet: 480 bottles  
EAN : 3760182845772  
L.PS222492

A climate-neutral  
vineyard

## Awards & Certificate

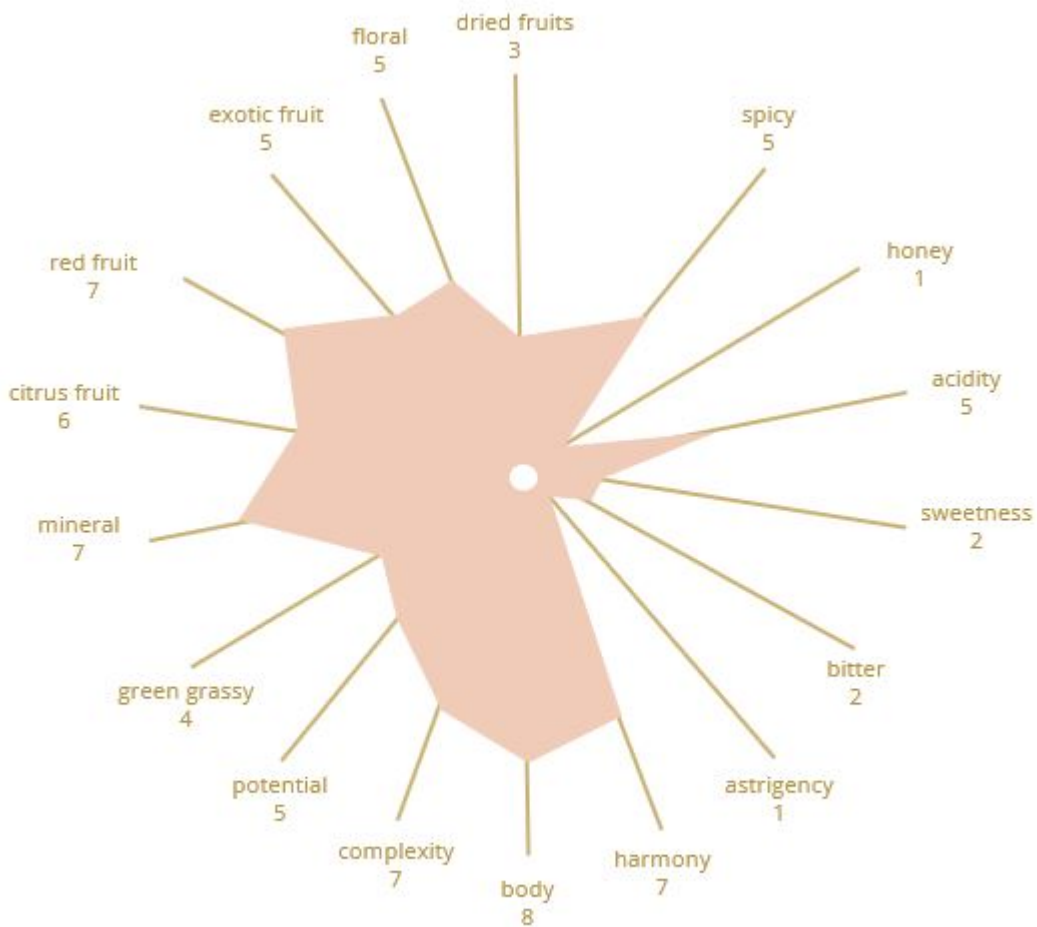


Organic wine - Certified by FR-BIO-01

French agriculture

Silver Medal. Mundus Vini 2023

International Competition



Flavour profile : Intensity 1 - 8