



ALEGRIA

ROSÉ



A rosé as charming as tasty!

L'Alégria rosé speaks to those who like rosés that are slightly sweet, and with intense fruity notes.

Colour: Rosé

Alcohol content : 11,5%

Harvest: Harvested mid- September

Vinification: Direct pressing followed by an alcoholic fermentation of temperatures between 15-18°C.

Aging: Aged on the lees for three months.

Wine tasting: Its colour is clear rosé, its nose is an explosion of exotic fruits, its palate is soft - an ode to gourmandise!

Wine pairings: Aperitif, fruit salades, fruit tarts, smoked salmon

