

MAS DELMAS

MARIE DELMAS rosé

IGP Côtes Catalanes
Organic Grapes



GRAPE VARIETIES

Grenache noir and Syrah.

Max. yield : 40 hl/ha.

Available production: 6,000 bottles a year.

SOILS & CLIMATE:

At 100 to 200m above sea level, the shallow clay-limestone hillsides where these beautiful grapes are harvested face south and take full advantage of the generous sun.

VINIFICATION

A strict selection of the grapes takes place during the manual harvest. The grapes are then destemmed and pressed.

The saignée is performed directly after putting the juice into vats. The fermentation is controlled at 16°C in order to preserve all the delicate and powerful fruit of this rosé.

20% of the Syrah of this Cuvée is matured in old oak barrels for 2 months in order to give roundness and more complexity to this beautiful rosé.

ADVICE OF TASTING

Serve Marie Delmas rosé cool (12-14°C).

It is a lovely, very aromatic and sensual wine. Its beautiful ruby dress is very attractive. You will enjoy its rich red berries aromas, its smoothness and beautiful long mouth.

It will perfect on its own, or with salads, barbecues and starters.