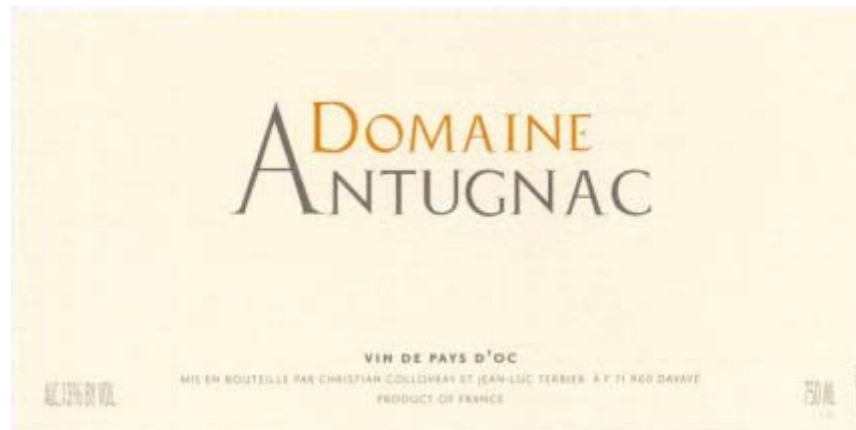


## DOMAINE ANTUGNAC "TURITELLES" ROSE



Rosé wine: aromatic and crisp

### TASTING NOTES

Pale pink colour with complex nose of strawberry

The attack is ample, fruity and fresh. The mouth is light with aromas all in finesses.

Vintage potential: to drink within the year.

### MATCHING WINE AND FOOD

To be served as a starter with salty toast or with grilled meat and veggies later

**SERVING TEMPERATURE:** 12° as an aperitif or 12° to 14° to accompany meals

### TERROIR

A terroir made up of clay and limestone typically from the High Valley of the Aude River at an altitude of 350m high.

### CLIMATE

Influences from Mediterranean and Pyrenees Mountain

The temperature changes radically between night and day during the maturation period (12°C/30°C)

**GRAPE VARIETIES:** Cinsault 45%, Shiraz 25% and Merlot 30%

### VINIFICATION

The grapes are pressed directly in order to obtain an attractive pale colour. Then they are passed to low temperature, the must is to be clarified and the wine process occurs in stainless vats. The temperature does not raise 18°C. Once the malolactic fermentation obtained, the 3 varieties are blended.

**AGEING:** In vats with fine lees until February

### PACKAGING:

Burgundy traditional bottle of 0.75 l- Synthetic cork – Cardboard of 12 laying bottles