

RIVAROSE

BRUT PRESTIGE

Rivarose,
The Mediterranean Sea
with a sparkle

Mediterranean Protected Geographical Indication

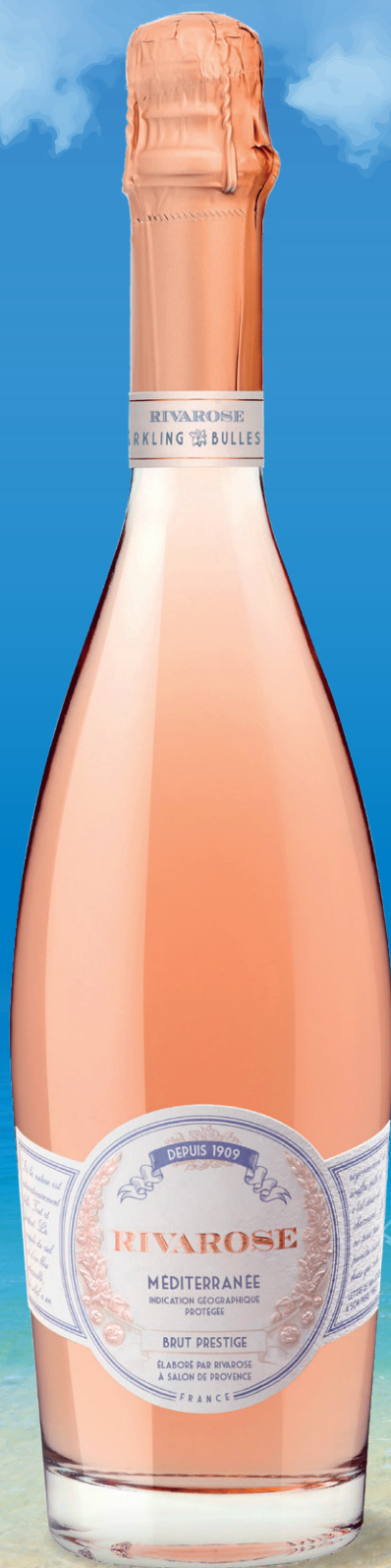


ALCOHOL ABUSE CAN BE DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY

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APPELLATION

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GRAPE VARIETIES

blending of Syrah / Grenache / Cinsault.

COLOUR

Rosé.

GEOGRAPHICAL LOCATION

The grapes used to produce this wine are grown in Luberon (Vaucluse region).

VINIFICATION

Upon reception of the harvest, skin maceration is carried out followed by pressing in order to extract the maximum aromatic intensity from the fruit. After 24 hours, the juices are settled and fermentation takes place at 14 to 18°C.

PRODUCTION PREMISES

Salon de Provence (13).

SECOND FERMENTATION AND AGEING

The second fermentation, which creates the sparkle, takes place in temperature-controlled vats. The wine is then aged on fine lees for 7 to 8 months in order to ensure an intense expression of the varieties.

TASTING NOTES

This wine displays delicate yet persistent bubbles. The nose discloses attractive aromas of redcurrant and blackcurrant buds. The palate offers refreshing notes of grapefruit and spice.

FOOD & WINE PAIRING

Enjoy served as an apéritif or alongside Mediterranean fish dishes.

DOSAGE

10 g/l. of sugar

PRESSURE

5 bars.

TOTAL ACIDITY

6,27 g/l. H_2SO_4

ALCOHOL BY VOLUME

12%.

CAPACITY

75 cl.

ALLERGENS

Contains sulfites.