

D'ALAMEL

DOMAINES BOURNET-LAPOSTOLLE

ROSÉ 2018

RESERVA

D'Alamel wines embody the outstanding growing conditions found in Chile, where they are born between the South Pacific Ocean and the foothills of the Andes Mountains.

Composition

64% Cinsault / 16% Syrah / 14% Grenache / 6% Mourvedre

Climatic Conditions

This Rosé comes from selected vineyards in Chile that offers stable and consistent growing conditions. This allowed the vines to grow perfect and healthy year after year. It exhibits a semi - arid Mediterranean climate with a winter – only rainfall pattern. During the growing season, we have warm and dry days and cool nights, as a result of the flow of cold breezes coming from the Andes Mountains and the South Pacific Ocean.

Winemaking

- Hand harvested grapes in 14 kilos cases.
- Whole clusters went directly to the press.
- Must was decanted naturally in stainless steel tanks
- 100% was fermented in stainless steel tanks between 14°C to 16°C for 4 weeks.

Tasting Notes

Colour: Clean and clear pink colour.

Nose: Fresh and delicate nose of red fruit along with subtle herbal notes such as strawberry and lavender.

Mouth: Refreshing mouthfeel with a long lasting finish.

Service and food matching: The ideal companion for salads, appetizers and seafood.

Serve cold from 8°C (44°F) to 10°C (48°F).

