



## 2016 Miraflores Rosé

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**Alcohol label %:** 12.0 | **Serving Temperature (°C):** 6.0 | **Drink starting in:** 2017 | **ending in:** 2018

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### Growing Conditions

Stony soil (galets roulés) around the Mediterranean sea  
Yield : 45hl/ha

### Harvest

Hand picked beginning of September.

### Winemaking

Gently pressed to give a pale pink juice.  
The very clear and brilliant juices are fermented at 16°C.  
All processing is done in a very protected or "reductive" way for a better retaining of the fruit flavour.

### Aging

The wine is matured on its own lees for 4 months before bottling.

### Appearance

A very delicate pale pink.

### Nose

It is decidedly Provencal in style with juicy, pure strawberry, citrus, orange peel and ample minerality.

### Palate

A medium-bodied, racy profile on the palate. Hard to resist.

### Food Pairing

Sushi, tapas, charcuterie, all types of fish and seafood, paëlla, salads... or just on its own!

