



# 2016 Miraflors 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, paella, salads... or just on its own!