

Domaine Rabiega

Rosé
2022

Appellation: Côtes de Provence
Region: Var hinterland - Triassic plateau
Soil: Clay and limestone
Alcohol content: 12.5%.
Grape varieties: Grenache-Cinsault-Syrah

VINIFICATION

The grapes are carefully picked by hand and then passed through a sorting table and a destemmer. After a pre-fermentation blending and delicate pressing 20% of the juice is fermented in barrels for 21 days and the rest in stainless steel tanks.

SENSORY CHARACTERISTICS

This is a cuvée with light salmon colour, offering notes of white peaches, wild strawberries and vanilla. The aromatic power and complexity of this wine leaves a beautiful length in taste. This gourmet cuvée is an immediate pleasure and will enhance your summer meals.

Ageing: 2 years
Serving temperature: 14°C-15°C

FOOD PAIRINGS

The Rabiega Rosé can be enjoyed with a « mille-feuille » of aubergines with lamb confit or with an octopus confit with chimichurri sauce and carrot purée.

