



GRACIOUS GRENACHE ROSE

SKU: FRSFGR

The grapes are mechanically harvested during the night, when the temperatures are low in order to keep the grapes fresh and avoid oxidation. As they arrive at the cellar, the grapes are immediately pressed. As they leave the press only the best juices are selected in a CO2 saturated atmosphere to avoid any oxidation of the juices. After a 24h off-settling, the clear juices are drawn from the tanks and left to ferment for 15 days at 13-15°C. Again, the juices are drawn from the tanks to age on their fine lees for 3 months.

