



## Noemus Rosé



This wine was made from **organic** Garnacha Tinta grapes using free-run method. After just a very short maceration, the wine was cooled down to 13 °C. After debourbage, the wine fermented for a couple of weeks at a controlled temperature to ensure all fruity aromas and colour were maintained. After a second debourbage, the wine was bottled.

The wine shows a lovely and brilliant pale-pink colour with good intensity. Fine aromas in the nose provide just the right blend of fruit and floral aromas.

The wine has a good structure in the mouth with a racy touch that provides a revitalizing freshness. The sweetness of the Garnacha Tinta and the tartness of the raspberries will have you wanting another sip. Enjoy!!!

**Noemus Rosé** is well paired with any dishes of Mediterranean cuisine. It is ideally suited to accompany cold cuts, summer salads, tapas, starters, Charcuterie boards, salmon, and pasta dishes. Likewise, it is a good selection as aperitif.

**Ideal drinking temperature:** cool but not cold at 8-10 °C

