



CHATEAU DEL REI

SPARKLING WINE

CHATEAU DEL REI ROSÉ PERLÉ



Tasting Notes

This sparkling rose is low in alcohol and made from Muscat, Chenin Blanc and Ruby Cabernet grapes, with bursting aromas of red berries. The red fruit aromas from the Ruby Cabernet is fully supported by the lingering citrus, orange blossom and creamy textured Chenin Blanc and Muscat aromas. Alleviated by the zesty bubbles, this bright pink Rosé creates special moments and invites you to experience the uniqueness from our area.

Analysis

Alc: 7.15 vol%

RS: 18 g/l

pH: 3.31

TA: 6.97 g/l

Vineyard

The Ruby Cabernet grapes are from deep alluvial soils but the Chenin Blanc and Muscat grapes are from the Koekenaap area with deep red soil. All three varieties ripen in the misty breezes of the Atlantic Ocean producing specific fruit with intense aromas ideal for the selection of this blend.

Harvest & Cellar Treatment

The different varieties were harvested and fermented separately. Only the first purist low tannin free run juice are used. After fermentation the different components are blended whilst special care is taken to create the pink colour and creamy textured mouthfeel and to ensure that fresh acidity is obtained. Alleviated by the zesty bubble, the CO₂ levels are raised to achieve a perfect balance of sugar, fruit and fresh lingering acidity.

Serving

Serve chilled and enjoy with picnic style lunches, fresh fruit, sorbets or chocolate based desserts.

INSTANT CELEBRATION