

CHATEAU FERRY LACOMBE

MIRA ROSÉ 2018



Description:

The fresh, fruity, and delicate Mira Rosé 2018 has a beautiful pink color, with clear lychee shades. The nose reveals aromas of red berries (raspberry, strawberry and currant), enhanced with lemon-lime citrus. The palate is pleasant, with fresh citrus fruit including lemon and grapefruit.

Winemaker's Notes:

The grapes, coming from sustainable practice vineyards planted in clay-limestone terroir, are harvested at night in low temperatures, in order to limit the loss of color. They undergo systematic sorting and are vinified between 14° C (57.2° F) and 18° C (64.4° F) in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.

Interesting Facts:

Mira is the name of a giant red star in the Cetus Constellation.

Serving Hints:

This wine is ideally served by itself as an aperitif, but is also excellent with white meats, such as chicken or pork, grilled fish and mixed salads, and pairs well with many light, summery meals.

PRODUCER:	Chateau Ferry Lacombe
COUNTRY:	France
REGION:	Mediterranean PGI
GRAPE VARIETY:	80% Grenache, 20% Caladoc
RESIDUAL SUGARS:	1 g/l
TOTAL ACIDITY:	3.60 g/l
PH:	3.60

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	40.78	12.80	9.84	13.78	5X14	3 300770091954

