



NOEMUS ROSÉ

Noemus: Israelite Patriarch

He is said to have been the first man to become inebriated with grapes.

GRAPES VARIETIES:

Garnacha Tinta

This wine was made from our 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 our Mediterranean cuisine. It is ideally suited to accompany cold cuts, summer salads, tapas, starters, paella and pasta dishes. Likewise, it is a good selection as aperitif.

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

Recommended drinking: within two years after harvest



WINERY

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