

# MARSANNE



## **WINE MAKER**

*Alphonse DeRose*

## **ORIGIN DENOMINATION**

*Peralillo, Santa Ana, Colchagua Valley Chile*

## **VARIETIES**

*Marsanne*

## **ALCOHOL**

*14.6%*

## **WINE MAKING**

### **FERMENTATION**

*Natural yeast controlling temperature under 20°C (68°F) Fermented in new French oak barrel*

### **AGEING**

*20% of vintage Aged for 6 months in New French Oak Barrels*

## **TASTING NOTES**

*COLOR: Golden, Honeycrisp*

*NOSE: Citrus, Floral, Apricot, White Fruit*

*MOUTH: Fresh Acidity, Round Mouth, Long finish*

*RECOMMENDED FOOD PAIRINGS: Salad with honey dressing, Goat Cheese, Shrimp, Passion Fruit*

*Serving Temperature 11-12°C (52-24°F) Recommended putting in fridge 15-20 prior to serving*

