

ROUSSANNE



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Roussanne

ALCOHOL

13.5%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 15°C

AGEING

Aged for 6 months in 1/2 New French Oak Barrels / 1/2 2nd use barrels

TASTING NOTES

COLOR: Bright Golden

NOSE: Honey, Green Pear, White Apricot

MOUTH: Medium to full body, Very low acidity, Long finish

RECOMMENDED FOOD PAIRINGS: Peruvian Cheviche, White Fish

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

