



WAVE HOG ROSÉ

WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Rosè of Grenache/Cinsault

ALCOHOL

11.0%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 15°C (68°F)

AGEING

Stainless Steel

TASTING NOTES

COLOR: Pale Salmon

NOSE: Apricot, Wild Flower

MOUTH: Medium to high acidity, fresh short finish

RECOMMENDED FOOD PAIRINGS: Cheese and Charcuterie Tray, Fresh Salads, Grilled Vegetables

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

