



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 02/2019

GRAIN DE BIO

Rosé

- **Producer:** Claude Vialade
- **Appellation:** VDPCE
- **Origin:** European Union
- **Type of wine:** Organic



Varietal range: Tempranillo



Soil types: This wine comes from vines planted on the uplands of Catalonia, inland from the sea. The climate is Mediterranean: hot, dry and arid. However, the elevation creates significant diurnal temperature differences on summer nights, promoting peak ripeness.



Vineyard management: The vineyard is entirely trained using the cordon de royat system. Part of the vineyard is irrigated in response to the water stress the vines undergo. The vineyard is organically managed and certified.



Winemaking: Harvesting takes place by night to avoid temperature spikes during the day. The grapes are macerated for a short period of time (2 to 4 hours) in the presses. Pressing is followed by settling, which allows clear juice to be extracted, after which yeast is added. Alcoholic fermentation takes place at moderate temperatures (14 - 16°C) for about two weeks.



Tasting notes: The colour is intense pink with bluish highlights. The nose is fresh and fruity with notes of fresh strawberry, raspberry and blackcurrant bud. The palate is fresh, ample and compelling.



Food pairings: This wine can be enjoyed as an apéritif but also makes the perfect partner for salads, chicken or exotic foods.



Logistics

Bottle

- Type: Bdx white screwcap 1L
- Height: 299.5 mm
- Weight: 1.413 kg
- EAN bar code: 3569401007652

Box

- Size: 25.6 x 17.2 x 30.5 cm
- Weight: 8.83 kg
- SU/Box: 6 without dividers
- EAN bar code: 3569408007655 (NV)

Pallet

- Size: 120 x 80 x 169.1 cm
- Weight: 860 kg
- Number of layers: 5
- Boxes/Pallet: 95
- SU/Pallet: 570

Layer

- Number of boxes: 19
- SU/Layer: 114