



## TECHNICAL SHEET

### **PRODUCT: SUNSET ROSE**

GRAPE VARIETALS :Made out of Cabernet-Franc, Syrah chosen from the finest soils of the Bekaa Valley.

WINEMAKING & MATURING :Selected from the best vats of red grapes, this wine is obtained by bleeding. After 10 to 14 hours of maceration, fermentation is done at a low temperature (18°C). Once the alcoholic fermentation is completed, the wine is racked-off and sulphured to avoid malolactic fermentation. Once it has stabilized, SUNSET is bottled in the spring, to preserve its ripe fruit flavours.

TASTE :An intense pink colour with an aroma of red berries and a hint of spiciness, with an initial roundness in the mouth. It finishes with a fresh and vivid taste.

AGEING: Better appreciated the first year, it can be kept for up to 2 years in a good cellar.

SERVING :This fresh robust wine, with its slightly spicy aroma, is the ideal accompaniment to Mediterranean or Oriental cuisine. It also complements raw vegetables and cold meats. It should be served chilled (8-10°C) in order to reveal its spicy flavour, freshness and balance.

