



## TECHNICAL SHEET

### **PRODUCT : LE ROSE DE KSARA**

GRAPE VARIETALS : Essentially, Caladoc blended with Cabernet-Sauvignon and Syrah.

WINEMAKING : This Rosé is obtained by bleeding after a maceration of 8 to 12 hours, sedimentation and fermentation at low temperature. At the end of the alcoholic fermentation the wine is racked-off and treated with sulphite to avoid malolactic fermentation.

TASTE: Fresh and vivid wine with a taste of ripe fruits. On the palate, it has a good length and suppleness with the typical light salmon pink colour of a perfectly mature Caladoc.

AGEING : To be drunk in the year following the harvest.

SERVING: Easy to drink, it goes well with the Lebanese cuisine, which spices often ruin the taste of the wine. Ideal with simple meals, pizzas and Southern cuisine.