

# Rosé de Pays

## IGP Ardèche Rosé

14 % vol.



### Vineyard

Surface : 2 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 25 years

Average yield : 80 Hl/Ha

Type of soil : Clay-silt-limestone, South-eastern orientation



### Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



### Vinification

Mechanical harvest. Bleeding or direct pressing according to the grape variety. Racking of the must.

Yeasting from dry yeasts. Slight sticking. Raised on the lees for 2 months.



### Bottling

At the estate, with our own material. Filtration on filter plate to block the malolactic fermentation. No stabilisers. Adjustment sulfiting.



## Mas d'intras

Denis ROBERT & Sébastien PRADAL

Tel.: +33(0)4 75 52 75 36

Email : [contact@masdintras.fr](mailto:contact@masdintras.fr)

[www.masdintras.fr](http://www.masdintras.fr)



### Grape varieties

Merlot 35%

Cabernet Sauvignon 20%

Cinsault 15%

Carignan 15%



### Ageing

12 to 14°C.

2 years maximum.



### Savouring



8 to 10°C.



Fruity and thirst-quenching.



This wine can be drunk in every occasion. It summer, it goes perfectly with a pizza or a mixed salad.

AVAILABLE IN 750 ml FORMAT.

