





ROSÉ CINSAULT

Variety: Rosé Cinsault

Hasvest: 2020

Fermentation Temperature: 18 to 20°C

Maderisation: Aged in French oak barrels of 5 uses at the end of the alcoholic fermentation

Alcohol 13,4%

Quantity 2500 BOTTLES

Pairing

Pairing: poultry, fish, seafood, light cheese, appetizers, and tapas.



Service Temperature: 8°

Winemaker's Notes:

Siegel Rosé Cinsault is a fresh and light wine with delicate notes of strawberries, cherry, and hints of flowers. Perfect to pair with poultry, fish, seafood, light cheese, appetizers and tapas.