

Pierre Olivier Sparkling Rose

Pierre Olivier

France -

A value sparkling rose, made with Airen and Tempranillo grapes from around the French/Spanish border (next to the Pyrenees).

This wine is aromatized with a very little amount of Raspberry flavor (1.6%), giving a nice mouthfeel, with an extra aromatic boost.

This particular wine received 89 points from International Wine Review:

"Pale pink salmon. Just a touch off-dry, this is a very pleasant sparkler that reveals aromas of spicy red apple with a hint of cinnamon that carry through to the palate. Well made and exceedingly pleasant to drink."

Specifications

| | |
|---------------------|---|
| Varietals | Airen and Tempranillo grapes |
| Vinification | The bubbles are obtained using the Charmat method, named after Eugene Charmat, where the second fermentation takes place in a large, closed pressurized tank (this differs from Methode Champenoise, where secondary fermentation takes place in the bottle). |
| Production | 2,000 (9-liter cases) |
| Pairings | Chocolate lava cake is a perfect match. |



Codes, Weights and Measures

| | |
|----------------------|------------------------------|
| UPC | 7 84585 01510 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01510 5 |
| Case Weight | 43 |
| Cases/Pallet | 55 |
| Layers/Pallet | 11 |
| ABV | 10.00% |
| SRP | \$ 17.99 USD 750mL Bottle |

Reviews and News

NV Pierre Olivier Sparkling Rosé - 89 PTS - IWINE