

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%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News	
NV Pierre Olivier Sparkling Rosé - 89 PTS - IWINE	