

Born to be Free Rosé

Domaine de la Colombette

France - Languedoc-Roussillon

85% de-alcoholized wine and 15% fresh grape juice.

Alcohol removed by reverse osmosis and vacuum distillation principles. A "home-made" dealcoholization technique (10+ years experience). La Colombette is the only winegrowers to have their own equipment and to de-alcoholize at home. The result is a natural, de-alcoholized wine with no artificial flavors.

Peach-skin color. Frank nose of grenadine and strawberry.

Floral notes. Supple attack with freshness and tension, long, greedy finish, good acidity.

Well-balanced, tangy, gourmet finish.

Total Acidity: 3.09 g

H2SO4 /L

RS: 23.20g/L

Specifications

Wine Type	Rosé
Varietals	100% Grenache
Age of Vines	Average 15 years
Soil type	Clay & Limestone
Vinification	Drip irrigation. Machine harvested. 100% Destemmed. Rosé de presse (press rosé). Vinified in stainless steel tank. > Once the wine is almost finished, it is dealcoholised using the reverse osmosis process and then, 15% of fresh unfermented grape juice is added. Wine is filtered before bottling.
Production	1,250 (9-liter cases)
Pairings	light lunches, barbecue, aperitif



Codes, Weights and Measures

UPC	7 84585 03351 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03351 2
Case Weight	15
Cases/Pallet	150
Layers/Pallet	30

SRP	\$ 18.95 USD 750mL Bottle
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