



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



Armonia Rose

Winemakers: Louis Delhon, Dom. Bassac

Appellation: Languedoc-Roussillon

Varietal(s): Cinsault, Tempranillo, Syrah, Cabernet Sauv.

Bottles Produced: 40.000

Production Area: 75 ha

Yield per Vine & Hectare: 60 hl/ha

Training system: guillot double with trellising, the oldest vineyards with vines of over 50 years give the most concentrated products. Over 20 years of organic farming have made the soils produce well under the scorching Mediterranean sun.

Vinification: Gentle pressing. Long skin contact prior to pressing, thus resulting in a very stable pink/rosé that will not go into orange. Very reductive by avoiding any aroma losses, with a slight residual sugar this wine that most people love.

Analytical Data: 12.5%Vol. alcohol – 6,6 g reducing sugars

Ageing: min. 5 - 6 months

Tasting Notes: Fresh and well balanced, fine spices, animating natural carbonic acid,

Color: bright clear rosé, no orange reflexes

Aroma: Floral, spicy, with touch of apples and grapes, aromas of peaches, strawberries and raspberries

Conservation Time: Three years

Certifications: NOP (Certificate: National Organic Product)

VEGAN: no fining agents from an animal background

Drinking temperature: 16 to 18 °C

EUROPEAN OFFICE

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422