



Terrimbo Rosé 2013

AOP COLLIOURE

CÉPAGES/ GRAPE VARIETIES

Syrah 80%, Grenache 20%

TERROIR

Schistes

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT/ YIELD

22 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressurage directe puis fermentation en barrique.

Elevage en barrique sur lies pendant 5 mois.

WINE MAKING & MATURING

Whole bunch pressed to barrel, with wild fermentation in barrel.

Aged on lees in barrel for 5 months.

ACCORDS METS/VIN

Poissons rotis au four, langoustines, cuisine Thai, anchois.

FOOD AND WINE MATCHING

Whole roasted fish, langoustine, Thai food, anchovies.

Alc by vol: 14.7%

SO2 libre/ free: 23ppm

pH: 3.75

Date de Mise/ Bottling date: Dec 2013



14% 75CL

Bouchon Liège

Bouteille Bourgogne

TERRIMBO

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