



## Rozy, Rosé MAGNUM, 2024

IGP Côtes Catalanes, France



### TERROIR

Clay-limestone on hillsides, sandy loam.

### WINEMAKING

Concrete tanks for thermal inertia and low temperature to preserve flavors.

### AGEING

Tank farming.

### VARIETALS

Syrah 75%, Muscat blanc à petits grains 25%

### SERVING

To drink around 8° to 10°C.

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Light peach color with lychee nuances, bright and clear. This expressive and intense wine seduces us with its fruity and floral flavors; red berries like raspberries, red currants, and cranberries accompany exotic notes and the invigorating freshness of sun-soaked citrus fruits. The fresh and silky attack of this delicate rosé caresses our taste buds, where the aromas of pink grapefruit and delicious fruity notes burst forth. The finish, full of brightness, is fresh and delicate.

### FOOD PAIRINGS

A picnic on the beach, Catalan tapas in front of a sunset, a summer salad on a terrace, or all your summer grilling around the pool.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat, Red meat

