

LEVIN

ROSÉ



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen free

- Vegan product
- No sulfites



Reusable bottle

Up to 20x washable

Consumes 7x less water than wine production

Rejects 90% less CO2 than throwing away a bottle



GRAPE VARIETY

100% Syrah

TERROIR

Origin

Clay - Limestone

Soil

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° à 8° Celsius

CONSERVATION

After opening, keep cool (2°-8°C) and consume within 5 days

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml

TASTING NOTE

This wine presents a pale pink color with rose-salmon reflections. The nose reveals aromas of red fruits such as redcurrant and raspberry, accompanied by notes of exotic fruits and citrus. On the palate, it offers a perfect balance and a pleasant freshness, providing a refreshing tasting experience.

VINIFICATION

Harvested at night to benefit from cool temperatures and preserve the quality of the grapes. De-stemming and crushing. Cold maceration at (3°C) during 12 hours to extract the aromas and preserve a light rosé colour. After pressing, the juice is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. It is then filtered and pasteurised before bottling, guaranteeing a surprising and refreshing experience.

Villa Noria