

Les
INFUSIONS
of *Villa Noria*
ROSÉ GRIS



Organic

- Preservation of living organisms and soils
- Practice of **Agroforestry**



Allergen Free

- Vegan product
- Natural wine method



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% Grenache Gris

TERROIR

Origin

IGP Pays d'Hérault - Côteaux de Bessilles

Soil

Clay - Limestone

Climate

Mediterranean with costal influence

ALC.

11.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

TEMPREATURE DE CONSERVATION

Constant, between 8° and 10° Celsius

STORAGE

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Raspberry pink colour. Intense notes of wild strawberry, raspberry and redcurrant. Well balanced on the palate with a greedy and lively finish.

WINE MAKING

Harvest at night to take advantage of the lower night-time temperatures and preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the total lees in concrete tanks until bottling. No fining agents or sulphites are used..