



ENTRE DEUX MONTs



Rosé Anaïs

Grape varieties: Acolon, Pinot Noir

Vintage: 2022

Alcohol percentage: 12 %

Region: Heuvelland

VITICULTURE AND TERROIR

- soil: sand-loam with Diestian sand, ironstone, flint stones and gravel. Underneath this, well-drained layers of Ledian and Paniselian sand
- climate: cool temperate climate influenced by the North Sea
- sustainable viticulture: defoliation, green harvesting, 5 km of indigenous hedges and sowing flower seeds against natural predators, sowing grass seeds to prevent erosion, using compost

ECOLOGICAL FOOTPRINT

Minimizing the ecological footprint (Certificate Carbon Footprint by Ecolife in Leuven): solar panels, use of rainwater, wine boxes of recycled cardboard, use of light wine bottles, well-insulated buildings, reuse of chopped prunings, combination of several actions in the vineyard to minimize diesel consumption.

VINIFICATION

Rosé de saignée partielle: very short maceration of the red grapes in the pneumatic press. Fermentation at 15 – 16°C. Aging on fine lees in stainless steel tanks during five months.

TASTING NOTES

- colour: pink, bright and brilliant
- On the nose: mango, passion fruit, tropical fruit, raspberry.
- On the palate: exotic fruit and red fruit. Refreshing and juicy finish

FOOD PAIRING

Perfect as an aperitif.

Serving temperature: 10°C.