



ARROGANT FROG

Sparkling Ros NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	SPARKLING		
Region:	LANGUEDOC		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Soil: clay and limestone. Age of the vineyard: 20-30 years old. Pruning: Guyot simple. Density of plantation: 4400-5400 plants/ha. Harvest: manual, at night. Average yield: 45 hl/ha. Elevation: 250 meters. Climate: Mediterranean with oceanic influences.		
Vinification:	Preference is given to picking by hand with strict sorting of the grapes. Pressing of entire clusters with pneumatic presses. Low temperature settling (8C). Fermentation at 18C. Traditional method with first fermentation in vats followed by a second fermentation in the bottle. Ageing: 15 months on laths in air-conditioned cellars. Disgorging of the bottles and addition of the liqueur dexpdition are done 3 months prior to capping.		
Appearance:	Pale pink.		
Bouquet:	Light, honeysuckle aromas, notes of peach and apricot from Roussillon.		
Palate:	Soft and fruity. A delicious effervescence and a lively touch of grapefruit and blood orange flavours		
Food Match:	DESSERT		
Technical Analysis:			
Alcohol:	12.00%	pH:	3.03
Residual Sugar:	5.75	Packaging:	6 x 750ml
Titrateable Acidity:	14	Hancocks Product:	43975