



ARROGANT FROG Sparkling Rosé 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 d'expédition 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