



ARROGANT FROG

Rose 2019 2019



Category:	WINE		
Style:	RED WINE		
Variety:	ROSE		
Region:	LANGUEDOC		
Vintage:	2019		
Volume:	750ml		
Vineyard:	East South exposure, protected from the north winds by a pine forest. Mediterranean climate with warm days and a cooling breeze from the sea 10 km away. Soil type: Gravel, clay and limestone. Harvest: Mechanical at night to protect from premature oxidation. Average yield: 48 hl/ha		
Vinification:	Careful selection of the best grapes after a mechanical harvest at night to avoid oxidation and preserve the maximum fruit expression. After destemming of the harvest, cooling of grapes down to 10C. We start vinifying the wine as a red wine, but after a few hours we transfer the free run juice in another stainless-steel vat to start the fermentation (this method is called Ros de Saigne in French). Fermentation for 2 weeks at 16C with selected yeast.		
Appearance:	Lovely pale pink.		
Bouquet:	Intense scents of red fruits and spring flowers.		
Palate:	Rich and well structured. Fruity character with a good length		
Food Match:	MEAT/CHEESE		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.4
Residual Sugar:	2	Packaging:	6 x 750ml
Titrateable Acidity:	3.5	Hancocks Product:	44020