



# ARROGANT FROG

## Ribet Pink Ros 2023



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	ROSE		
<b>Region:</b>	LANGUEDOC		
<b>Vintage:</b>	2023		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	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		
<b>Vinification:</b>	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.		
<b>Appearance:</b>	Lovely pale pink.		
<b>Bouquet:</b>	Intense scents of red fruits and spring flowers.		
<b>Palate:</b>	Rich and well structured. Fruity character with a good length		
<b>Food Match:</b>	MEAT/CHEESE		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	pH:	3.4
Residual Sugar:	2	Packaging:	6 x 750ml
Titrateable Acidity:	3.5	Hancocks Product:	<b>44020</b>