

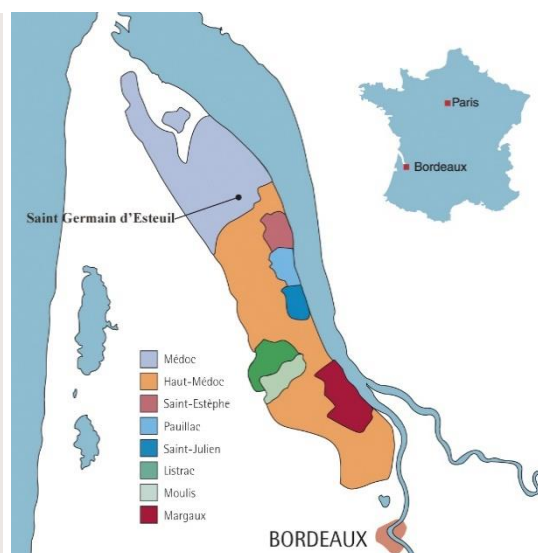
Collection Castera

Perle Rose | 2018

Grape varieties:
100 % Merlot

Soil:
Clay-limestone
Pyrenean gravel

Density: 7500 vines/Ha



PRESENTATION

The morning dew that drips off the grapes just before the harvest has scattered pink highlights. This spectacle did not go unnoticed by winegrowers. Thus, the Perle Rose of Château Castera was created, a rosé made from Merlot grapes, bringing a touch of freshness to the château's wine range. Produced in small quantities, our rosé is made from grapes specially chosen for their intrinsic fruitiness. The perfect accompaniment to summer barbecues and salads.

DATES OF THE HARVEST

28 September – 13 October

TASTING NOTES

Clear, brilliant colour with attractive pink highlights reminiscent of rose petals. The nose is delicious, displaying notes of tangy fruit, reminiscent of a basket of boiled sweets and treats. Starts out fresh and fruity on the palate with redcurrant flavours, going on to reveal a soft texture underscored by notes of wild strawberry. A light, refreshing rosé, ideal sipped by the poolside or as an aperitif.



PRESTOM SARL Château Castera

Rue du Bourg | 33340 Saint-Germain d'Esteuil
Tél. : +33 (0)5 56 73 20 60 | Fax.: +33 (0)5 56 73 20 61
chateau@castera.fr | www.chateau-castera.com

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