

Collection Castera

Perle Rose | 2019

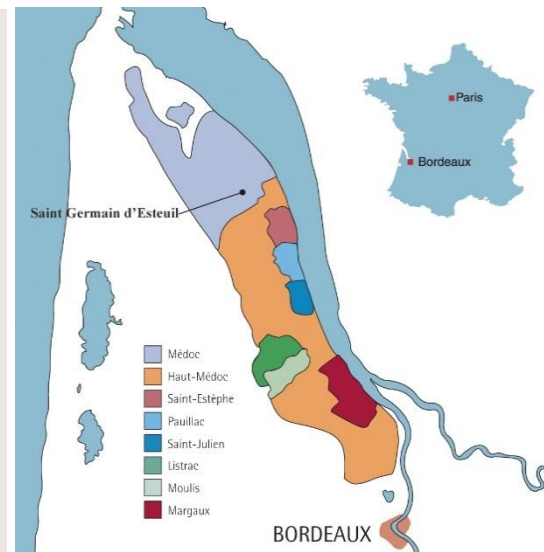
Grape varieties:

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 does 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

26 September – 11 October

TASTING NOTES

Beautiful salmon-pink colour. Pleasant and crisp on the nose with citrus fruit notes (pink grapefruit, blood orange), enhanced by fresh touches of redcurrant and grenadine. Refreshing, lively and tangy on the palate, revealing red fruit flavours with a hint of lime. This light and fresh rosé makes for the perfect summer drink.



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