

Cap - Castera

ROSÉ

2023

BORDEAUX



TECHNICAL INFORMATION

Harvest on September 12th and 13th
Clay-limestone soil
70% Merlot, 30% Cabernet Sauvignon
13% Vol

HARVEST AND WINEMAKING PROCESS

The grapes are harvested in the early morning in order to obtain the best freshness which is an essential component for this Cap-Castera Rosé cuvée.

We are not looking to obtain a strong color, on the contrary. The grapes are gently pressed before being sent for 24 hours in stainless steel vats for cold settling.

Fermentations also take place at a low temperature (maximum 19°C), in order to preserve the fresh and fruity aromas of the grapes.

TASTING

Rose petal color with luminous sparkles.

A pleasant and fresh nose of citrus zest, lemon and blood orange as well as notes of raspberry and wild strawberry.

The palate is dynamic with a tangy, very fruity texture (raspberry, wild strawberry), a real candy!