

SOLAS ROSÉ



If the aim of a range of wine is to create something intrinsically light then what should it be called? Well if you are married to, and collaborate with, your Irish wife Neasa then you might call it Solas. Which happens to mean light in the Irish language. This is a range brought about by a marriage. And you'll be glad they met.

VINIFICATION & AGING

Night time harvesting Press with juice selection Must clarification at low temperature, fermentation at 16-17°C Matured on lees in stainless steel tanks.

TASTING NOTES

Just what you'd expect. Light as a summer breeze and not too sweet. You'll notice the lighter fruits, peach and pear, and you'll also notice how quick it's gone.

SOMMELIER RECOMMENDATIONS

The good news is you don't even have to cook. Toss together a salad or just have it with some appetizers. The sun is out.

TECHNICAL INFORMATION

Vintage	2020
Appellation	IGP Pays D'oc
Color	Rosé
Terroir	Calcareous clay soil
Varieties	Cinsault 70%, Syrah 30%
Ave. Yields	70 hl/ha

Alc/Vol	12,50%
Total Acidity	3,99
pH	3,32
Sugar content	0,95 g/l
Production	-
Closure	Cork