

Rosé



WINEMAKING:

Rosé is a blush wine made from shiraz, cabernet sauvignon and barbera. The red grapes are brought into the winery at the end of the summer and after crushing allowed to sit on their skins for three hours before pressing, resulting in a light pink juice. This pink juice was cold fermented for three weeks in order to preserve as much of the character of the wine as possible. Fermentation was stopped early by freezing so that some residual sugar would remain.

TASTING NOTES:

Dalton Rosé is an incredibly aromatic wine, with the essence of bright strawberry, rose pedal and red grapefruit. The wine is slightly off dry and its bright acidity enhances the longevity of the wine's fruit driven palate.

SUGGESTED SERVING TEMPERATURE:

8-10⁰ Celsius

ANALYSIS:

Alcohol: 12%

pH: 3.3

Total Acidity: 5.5 g/l

Residual Sugar 8 g/l

SERVING SUGGESTIONS:

Dalton Rosé was made with the Israeli climate in mind and is particularly suitable for Mediterranean climate and cuisine, it is highly suited for aperitif, Mediterranean food, roasted eggplant, tahini and pastas. In addition, light soft cheeses accompany the wine very well.

Dalton Winery Ltd.

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