



*Pays d'Oc IGP | Vintage 2023*



### Varieties

Cinsault		50%
Grenache		50%

### History

Endowed with a natural charm, Miss Alma knows how to seduce those around. It radiates, and leaves a delicious memory to those who taste its nectar. Made from thoroughly selected plots, and close to the Mediterranean Sea, enjoy this trendy rosé, created to fill your desires. Let its aromas enchant you!



### Soil

Limestone-clay  
Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



### Vinification

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and to avoid oxidation and an excessive color migration.



Direct pressing, separation of the last pressed juices.  
Settling, stabulation of the deposits for 8 days.  
Fermentation at low temperature.  
Ageing 2 months on fine lees. Ageing in vats.



### Tasting

Pleasant and complex nose, composed of floral notes and red fruits. Appealing mouth with a good length followed by a very greedy finish.



### Food pairing

To be tasted as an aperitif, with summer salads or in accompaniment of grilled meats or vegetables cooked on a plancha.

### Awards

**Gold** - Concours des vins de la Coopération Occitanie 2024  
**Gold** - Concours des Vinalies Internationales 2024  
**Gold** - Concours Mondial de Bruxelles session rosé 2024  
**88 points** - Concours Meininger International rosé 2024  
**Silver** - Concours des Vinalies Occitanie 2024



*Non contractual picture*

**Alcohol: 12,5% vol.**