




SIEGEL
FAMILY WINES

ROSÉ CINSULT

Variety: *Rosé Cinsault*

Harvest: *2021*

Fermentation Temperature: *18 to 20°C*

Maderisation: *Aged in French oak barrels of 5 uses at the end of the alcoholic fermentation*

Alcohol
13 %

Quantity
2500 BOTTLES



Pairing

Pairing: poultry, fish, seafood, light cheese, appetizers, and tapas.

Service Temperature: *8°*

Winemaker's Notes:

Siegel Rosé Cinsault is a fresh and light wine with delicate notes of strawberries, cherry, and hints of flowers. Perfect to pair with poultry, fish, seafood, light cheese, appetizers and tapas.

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