



DOMAINE DE L'OSTAL

FAMILLE J-M CAZES

L'OSTAL ROSÉ 2020



WINEMAKER

Delphine Glanetas

APPELLATION

IGP Pays d'Oc

REGION

Languedoc

GRAPE VARIETIES

50% Grenache Noir, 50% Syrah

TERROIR

Marly surface over chalky sandstone. 900 ft altitude. The vines average 25 years with 52 ac (21 ha) of Syrah and 52 ac (21 ha) of Grenache. Yield: 4 tons/ acre (55 HI/ ha). This winery is certified High Environmental Value Level 3 (Highest Level) since 2018.

WINEMAKING

Picking was carried out early in the morning to take advantage of the mild temperatures conducive to the immediate pressing of the clusters, thereby minimizing the extraction of coloring and phenolic compounds. Direct pressing with skin contact for 24-36 hours. All juices were finely racked before being fermented in stainless steel vats at a low temperature in order to preserve their full aromatic and quality potential.

VINTAGE

Hot days alternating with cool nights created perfect conditions for ensuring balance between sweetness and acidity, which meant great aromatic potential for the 2020 vintage! The grapes were harvested in an excellent state of health over a very short period in the beginning of September.

TASTING NOTES

Eyes: A light, brilliant color with hints of blush pink.
Nose: A complex nose revealing intense gourmet berry and white blossom notes. Elegant and fresh aromas.
Palate: The fresh, lively wild berries (redcurrant and raspberry) come through on the palate. This charming, well-rounded 2019 lingers wonderfully on the finish.

FOOD PAIRING

Caprese salad, ceviche, fish tacos, grilled vegetables.

TECHNICALS

Alcohol: 13%, Total Acidity: 3.6 g/l, Residual Sugar: 0.4 g/l, PH: 3.37

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