



Rosé

Type Still, dry, rose wine

Grape Variety : Cabernet Franc & Cinsault

Age of the vines 10-15 years old

Vintage 2023

Total Production 1800 Bottles



SOURCING, VINEYARD AND WINEMAKING

This wine is made from the Aurora Vineyard in the mountains of the Batroun district in North Lebanon grown on terraces made of limestone and clay soils at an altitude of 900 meters. The number of grape clusters is tightly controlled to keep 8 grape clusters per vine only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

The grapes are carefully handpicked harvested by the end of August. With little to no skin contact, the grapes are immediately pressed and the juice is fermented at low temperatures in stainless steel tanks until initial fermentation is complete. The wine is then filtered and bottled four months after harvest. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine has a blush pink color. The nose is of a medium intensity with fresh red berries (raspberries and strawberries). The palate is medium bodied with notes of strawberry and raspberry and a medium to high acidity, and a long lasting silky finish.



TECHNICAL DATA

Total Alcoholic Strength 12.5%

Total Acidity 4.16 g(H₂SO₄)/l

Total Sulfur dioxide 17.1 mg/l



SERVING SUGGESTIONS

Temperature 8 degrees Celsius

Food pairing this wine pairs well with salmon, grilled chicken or tuna, egg based dishes like quiches or and spinach feta tarts, charcuterie, duck dishes, or pink lamb. Vegetarian dishes are a good pairing such as oven roasted or barbecued vegetables. Cheeses that pair well include soft ones like brie and camembert