LAPOSTOLLE Le Rosé

www.lapostollewines.com

VARIETALS	44% Cinsault, 38% Grenache, 12% Syrah, 6% Mourvèdre
VINTAGE	2022
REGION	Valle de Apalta, Colchagua, Chile
TECHNICAL DATA	Alcohol 12.5% Total acidity 3.58g/l Residual sugar 1.9g/l pH 3.33
APPEARANCE NOSE PALATE	Clean, pale pink color, with salmon shades. Expressive and delicate nose of red berries, sweet cucumber along with subtle nectarine and pear notes. Refreshing, light with nice acidity, mouth-
	fell with a long lasting finish.
AGEING	100% of the wine is aged in stainless steel for 3 months.
PAIRING	Serve ideally as an appetizer, fresh salads, fish and sea food. It can also be enjoyed with spicy and bittersweet dishes.
RATINGS	

ORDER CODE

100 - 1827 Main - 1827

Lapostolle

he Roj

A Constant and

CH141



VINUM LECTOR