

LA BONHOMME ROSÉ

Appellation: Denominación de Origen Valencia

Grape varietals: 100% fifteen-year-old indigenous Monastrell

La Bonhomme Rosé's arrival now completes the Bonhomme wine family. Made with loving expectations, this attractive wine was powered by the wish to produce a fresh, subtly fruity, floral and dry rosé

Vinification & Ageing

The destemmed grapes were softly crushed followed by a light maceration before going to press. Only free-run juice was used, débouillage (settling) in stainless steel tanks for 24 hours at 10°C. Alcoholic fermentation took place over two weeks at 15°C.

Tasting Notes

Pale salmon colour, fresh cherry on the nose. Our Rosé is complex on the palate behaving like a "lightish" version of a Monastrell, releasing a subtle taste of a fresh plum, uplifting the fruit's natural sweetness and ending with a long clean finish.

