



Elyo Rosé

IGP MÉDITERRANÉE

A rosé with exceptional transparency, luminosity, and delicate pink coloration, warm and animating, with an incredible tension on the palate.

YEAR	2024
GRAPE VARIETIES	88.5% Grenache 11.5% Syrah
ALCOHOL	13,5%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	10-12°C
AGEING POTENTIAL	3 years
AWARDS & CERTIFICATES	 

TASTE PROFILE	<i>The Shiny One</i> Elyo Rosé has a light purple color with salmon highlights. The nose reveals delicate aromas of berries such as cherry and raspberry, competing with exotic pineapple and finely spiced rosemary and black olives. Freshness and fruit are well integrated, underlining the quality and balance of this wine. Its round structure and subtle aromas make this rosé an excellent aperitif and accompaniment to food.
---------------	---



TERROIR

Average age of the vines approx. 25 years, on weathered limestone with a high iron content, which gives the soil its characteristic ochre color.

VINIFICATION

The grapes are harvested early in the morning, then pressed as quickly as possible over several hours, ensuring the transparency and clarity of this rosé, fermented in stoneware amphorae and stainless steel tanks. This gentle processing of grapes and juice guarantees a wine with great fruit and good balance. The juice is fermented with indigenous yeasts. More than six months on the lees give Elyo Rosé rich aromas and complex flavors. After malolactic fermentation, the wine is carefully filtered and bottled.

FOOD AND WINE PAIRING: ROUND AND FRESH

Pan-grilled Mediterranean fish, spaghetti alle vongole or fresh goat's cheese: this fine rosé is an elegant and ideal companion for Mediterranean dishes.

