

— DON PASCUAL ROSE FRANC

Don Pascual's Rosé Franc wine is made in the same style as the best wines from the South of France. An original, avant-garde and innovative rosé of faint, salmon-pink color with delicate fresh and floral aromas. Despite being a dry wine, it presents a perfect balance of sweetness and acidity on the palate.

— Composition and Winemaking

To make this Rosé Franc, Cabernet Franc is grown on moderate-yield vineyards near the sea. The clusters are harvested in the early hours of the morning so the grapes are not exposed to high temperatures.

Only the juice from the first pressing of the entire bunch is used so as not to extract the polyphenolic compounds. This juice is cooled and racked (separated from plant matter) very quickly before undergoing fermentation with selected yeasts in stainless steel tanks at temperatures of 14 - 16°C (57 - 61°F).

This vinification process, inspired by the Rosé de Provence production method, allows the refined aromas of citrus and tropical fruit, characteristic of the nose of this style, to be emphasized.

— Tasting Notes

Don Pascual Rosé Franc is a delicate, salmon-pink color. The nose exhibits an intense bouquet, predominant in citrus aromas, such as grapefruit peel, and tropical notes (passion fruit, guava) sustained by fresh vegetal notes such as boxwood and mint.

Rosé Franc is very lively and fresh on the palate and well balanced between roundness and acidity.

— Service and Consumption

The ideal serving temperature for Don Pascual Rosé Franc is 6 - 8°C (42 - 47°F), straight from the refrigerator.

