

COUME DEL MAS

CM

Banyuls/Collioure

FARNIENTE ROSÉ 2020

AOP COLLIOURE

CÉPAGES/ GRAPE VARIETIES

Grenache Noir 50% Grenache Gris 25%,
Mourvèdre 25%.

TERROIR

schistes/ schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT / YIELD

22 HI/Ha

VINIFICATION ET ELEVAGE

Rosé de saignée et pressurage directe avec macération.
Élevage en cuve et mise en bt précoce.

WINE MAKING & MATURING

Direct pressing and saignée are both used. The wine
is aged in tank for bottling in January.

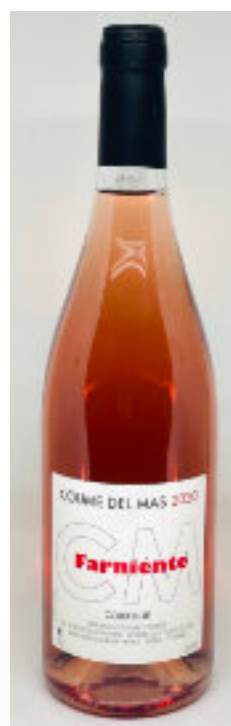
ACCORDS METS/ VINS

Cuisine relevée ou épicée, poissons rôtis (lotte),
fiduella, paellas.

FOOD AND WINE MATCHING

Meaty, roasted fish, spicy Eastern cooking, paellas and
other fish stews/ risottos..

Date de Mise/ Bottling date: Feb 2021



14% 75CL

COUME DEL MAS

3 rue Alphonse Daudet - 66650 Banyuls sur Mer

Tél : 06 86 81 71 32

info@coumedelmas.com - www.coumedelmas.com

