



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 02/2019

AKENE

Rosé

- **Producer:** Claude Vialade
- **Origin:** Occitania
- **Appellation:** IGP Pays d'Oc
- **Type of wine:** Converting to organic



Varietal range: Syrah, Grenache



Soil types: The vineyards are located in the coastal part of the Fitou appellation, at an elevation of between 0 and 5 metres. They benefit from the mild influence of Leucate lagoon. The farm is situated on clay-limestone soils.



Vineyard management: The vines are entirely trained to facilitate organic vineyard management by machine and use of sustainable techniques.



Winemaking: The winery houses small stainless steel tanks, all of them equipped with temperature control, that allow each vineyard and grape variety to be fermented separately. The grapes are picked by hand and brought to the winery with no added sulphur. The fruit is protected in the hopper using dry ice and then macerates at low temperatures in an air-free environment for 2 to 4 hours in the press. The juice is cold clarified and racked before fermentation. After a small amount of yeast is added, fermentation occurs at low temperatures – 14-16°C – to promote the development of aroma.



Tasting notes: Brilliant pinkish hue with purple tints. Persistent, aromatic nose of boiled sweets. Notes of stewed fruits and crushed red fruits on the palate which is fresh, aromatic and long-lasting.
Drinking temperature: 10-12°C



Food pairings: The perfect partner for light, modern and joyful cuisine.



Logistics

Bottle

- Type: Bordeaux Alliance extra-clear
- Height: 32.4 cm
- Weight: 1.245 kg
- EAN barcode: 3569401011895

Box

- Size: 23 x 15.4 x 31.7cm
- Weight: 8.09 kg
- SU/Box: 6 without dividers
- EAN barcode: 3569408011898 (vintage 2018)

Layer

- Number of boxes: 25
- SU/Layer: 150

Pallet

- Size: 120 x 80 x 143.4 cm
- Weight: 831 kg
- Number of layers: 4
- Boxes/Pallet: 100
- SU/Pallet: 600