

WINE FACT SHEET

Winemaker Notes

The grapes arrive at the cellar very soon after harvesting and undergo a gentle pressing. The wine undergoes temperature-controlled fermentation with 3 months fermentation on lees in stainless-steel tanks.

Tasting Notes

This is a still, medium-bodied dry rosé wine. This wine is a pale, light pink rosé in a fresh, crisp, and dry style. Aroma is clean with tones of wild berries, blackberries, raspberries and red mirabelles. The flavor is fresh and fruity with juicy acidity. Medium-long finish.

Suggested Pairings

This wine is a delightful accompaniment to turkey and grilled vegetables. Try it with seafood or pair it with a fresh goat cheese. It should be served at about 48 degrees Fahrenheit and can be cellared for 1-5 years.

About Gala

Gala takes a family approach to their wines with a focus on precision, sustainability, and harmony. They strive to produce original wines of superior quality. Wines originating from outstanding locations, grown on historically renowned vineyards with a specific origin, providing the wines with unique and out-of-the-ordinary character. They follow the historical traditions of Moravian viticulture, contributing to landscape maintenance and protection while respecting an ecologically sound approach.

WINE: Merlot-Frankovka Rosé

PRODUCER: Gala



Details

VINTAGE: 2016

GRAPES: 70% Merlot
30% Blaufränkisch

REGION: Moravia, Czech Republic

ALCOHOL: 13.5%

ACIDITY: 6.5 g/l

RESIDUAL SUGAR: 3 g/l

BOTTLES PRODUCED: 2000