

MOSSA NOVA SPARKLING ROSE 2024

-  **Cuvée:** Mossa Nova
-  **Origin:** Languedoc, Vin de France
-  **Category:** Organic Sparkling Rosé
-  **Vintage:** 2024
-  **Varietal & Volume:** Cinsault - 75 cl

Winemaking & Terroir

Sourced from the sun-drenched terroirs of Languedoc, this **organic sparkling rosé** is crafted from **Cinsault** grapes grown in harmony with nature. The **clay and siliceous soils** lend it an elegant minerality and refined freshness.

- **Harvest:** Hand-picked to preserve the purity of the fruit.
- **Vinification:**
 - **Full destemming** and **gentle direct pressing**, ensuring delicate extraction of aromas.
 - **Fermentation in stainless steel vats**, using indigenous yeasts to capture the grape's natural essence.
 - **Traditional method secondary fermentation in stainless steel vats**, according to the CHARMAT METHOD, creating a fine and lively effervescence.
- **Maturation:** Aged in stainless steel with **light filtration** before bottling.



Tasting Notes

-  **Appearance:** A delicate, bright pink hue with an elegant stream of fine bubbles.
-  **Nose:** Aromatic and vibrant, unveiling floral hints of **rose, linden blossom, and violet**, intertwined with lively notes of **raspberry, wild strawberry, and citrus zest**.
-  **Palate:** Crisp and refreshing, with a lively acidity and a beautifully **balanced minerality**, leading to a zesty, mouthwatering finish.

Food Pairing & Serving Suggestions

-  **Serving Temperature:** 8° - 9°C
-  **Cellaring Potential:** Best enjoyed in 1-2 years max to savour its full vibrancy.
-  **Food Pairings:**

- A delightful aperitif, ideal with **Mediterranean tapas**.
- Exquisite with **sushi, ceviche**, or a **red berry salad**.
- Pairs beautifully with **strawberry tart** or a **citrus pavlova** for a refreshing dessert match.

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Certifications & Key Features

- ✓ **Certified Organic Wine (ecocert)**
- ✓ Crafted with traditional expertise and respect for terroir
- ⚠ **Allergens:** Contains **sulphites**

Label :

