



SAHARA



ROSÉ WINE

Grape varieties: Cinsault



TASTING NOTES

Sahara rosé is a delicate pale pink with brilliant highlights. It develops notes of citrus fruit such as grapefruit with just a touch of lemon on the finish.



ORIGINS

From the area west of Oran, the grapes for this wine grow in sandy terroirs on limestone subsoils and enjoy a Mediterranean climate.



WINEMAKING

Harvested by hand, this rosé is obtained by direct pressing. Fermentation takes place at low temperatures for optimum aromatic expression.



SERVING

Serve between 9 and 11 °C



FOOD AND WINE MATCHES

Grilled sea bream fillet, fillet of mullet, grilled beef

PACKAGING: 75cl

DELIVERED IN: cartons of 6 and 12 bottles



The Société des Grands Crus de l'Ouest was created in 2001. It is a producer of its own wines, with the ambition of positioning Algerian wine at the highest level of quality.

Our terroirs are in the west of Algeria, where our teams accompany the winegrowers in the creation and management of their vineyards.

