



# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Founded in 1923 in Baixas, a small Catalan village, Vignobles Dom Brial brings together 200 proud and committed winemakers. These passionate people generously cultivate their land in the continuity of their spiritual master Dom Brial, a Benedictine monk, child of the village and benefactor of the community. Recognized for their know-how, they maintain and share small arid and stony plots of land on nearly 2000 hectares. Committed and responsible, they obtained in 2010 their certification in sustainable development.

## Les Camines rosé

IGP Côtes Catalanes – 2023

### VINEYARD

**Grape varieties** : 50% Syrah - 50% Grenache noir

**Terroir** : association of 4 terroirs, the high terraces of rolled pebbles with clay soil clay soil, the red soil of the clay-limestone slopes, the sandy-silty arenas of low altitude sandy-limestone arena at low altitude and the green soil of silt and limestone.

**Age of the vines** : 15-20 years

### WINE MAKING

**Fermentation** : the grapes are pressed as soon as they are received in the cellar. The alcoholic fermentation is done in concrete tanks and at low temperature to preserve the aromas.

### TASTING

**Color** : pale pink color

**Nose** : delicate aromas of redcurrant and raspberry

**Palate** : beautiful aromatic amplitude, fresh fruits are present

**Serving suggestions** : to be drunk now around 8-10°C.

**Food and wine pairing** : ideal as an aperitif with tapas or specialities from the South of France or as an accompaniment to Asian cuisine.

### Technical data:

Year of bottling	2023
Degree	13% vol
Acidity	TBC
pH	TBC
Residual sugars	TBC
SO2	TBC
Quantities produced	22 800 cols
Format	75cl
Packaging	Carton de 6 bt
Gencod bottle	3294910520223

