Rosé de Ksara

AN EASY-DRINKING, ALL-ROUND ROSÉ
FOR EVERY OCCASION

GRAPE VARIETIES

Cinsault, Carignan and Caladoc

WINEMAKING

Made by bleeding *(saignée)* with a six to eight-hour maceration with low-temperature, sedimentation and fermentation.

AROMAS & FLAVORS

Possessing a neon hue, this rosé wine is long and supple on the palate with notes of fresh, red fruit and white flowers.

PAIRING

Drink alone or serve with salads, pizza, white meat or seafood, including sushi

DRINKING WINDOW

To be drunk within three years of the vintage.

info@ksara.com.lb
www.chateauksara.com