

DIETER MEIER & FAMILY

OJO DE IBIZA

ROSÉ

THE PERFECT ROSÉ TOO ENJOY AT THE OCEAN

WINE	Varietal	Rosé coupage
	Harvest Year	2022
	Character	Fresh and subtle. Citrus aromas and saline undertone.
VINEYARD	Location	Sant Mateu d'Albarca, Ibiza, Spain.
	Altitude	250 metres above sea level
	Viticulture	<p>Ojo de Ibiza Rosé is a delicate rosé wine made from grapes that ripen more slowly and develop fresh aromas at low alcohol levels.</p> <p>It is essential to protect the grapes from the strong summer sun and to shade the clusters on the most exposed sides of the plant.</p>
WINEMAKING	Grape Selection	<p>At the beginning of August, the grapes are harvested to make Ojo de Ibiza's Rosé. They are harvested very early and the clusters are preserved in cooling chambers to preserve and ensure their true identity and freshness.</p>
	Elaboration, Fermentation, Storage	<p>Ibiza is Rosé and this delicious wine responds to the island. The key behind the winemaking is to maintain the delicacy of the aromas and the subtlety of the colour. The whole grape berries are pressed directly and this process is essential to ensure the success of this wine.</p> <p>This juice then undergoes a cold fermentation and continuous gas protection to avoid a loss of aromas.</p>
TASTING NOTES	Colour	Pale and bright coral pink.
	Aroma	A wild rose perfume and a refreshing citrus touch.
	Mouth	Flavoursome and fresh, pure harmony.
TECHNICAL DATA	Alcohol	13 % vol.
	Total acidity, pH, sugar	6.3 g/l - 3.4 - < 1.5 g/l
	Limited Bottles	4000
	Organic Certification	CBPAE

