



GASPEREAU 2022 ROSÉ

Rosés are ideal wines that fill the food pairing gap for those dishes that require a light and refreshing body, a little tannin and delicate fruit aromas. Some of our favourite food pairings with Gaspereau Rosé include roast chicken or turkey, planked salmon, sushi and barbecued sausages. Because Rosé is made by using the juice of red grape varieties and is then fermented like a white wine, Rosé is the perfect wine to balance between red and white.

Gaspereau Vineyards	Rosé	Nova Scotia	750 mL	11% Alc./Vol.	\$21.79
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Nose

Bursting with aromas of orange blossom and fresh berry fruit along with tropical undertones, our 2021 Rose has a fresh and lively nose with a reflective and delicate pale pink color.

Palate

Bright and refreshing on the palate, delicate notes orange blossom and strawberry preserves combine with an elegant mineral-driven structure to balance out this off-dry, food friendly wine.

Pairings

Roses are ideal wines that fill the food pairing gap for those dishes that require a light and refreshing body, a little tannin and delicate fruit aromas. Some of our favorite food pairings with the 2021 Gaspereau Rose include roast chicken or turkey, planked salmon, sushi and BBQed sausages. Because rose is made by using the juice of red grape varieties and is then fermented like a white wine, rose is the perfect wine to balance between red and white.

Notes

This is a new direction for our Rosé at Gaspereau Vineyards. The style is the same (bright, refreshing and off-dry) but the focus is toward Riesling in the blend. Riesling, one of Gaspereau Vineyards' flagship varieties is used to liven-up the aromatics and the refreshing nature of our Rose. We have bottled it in a 'classic Riesling bottle' called a hoch bottle to help reflect this change in the blend. The color is lighter than in previous years and the label is new as well.

Varietals

Leon Millot Rosé, Riesling, Seyval, Vidal, NY Muscat, Chardonnay

Awards

Gold - 2014 All Canadian Wine Championships

*Prices are subject to change and may vary by province and/or country.

12/17/24

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