

ÔPIA

ORGANIC NON FERMENTED CABERNET BEVERAGE



GRAPE VARIETIES

100% Cabernet

TERROIR

- **ORIGIN**

South of France

- **SOIL**

Clay-limestone

- **CLIMATE**

Mediterranean



TECHNICAL CHARACTERISTIC

- **TASTING NOTES**

ÔPIA Cabernet Rosé is an organic alcohol-free drink with a pale pink hue and bright, clear appearance. The nose offers aromas of small red fruits such as redcurrant, blackcurrant and raspberry which combine harmoniously with delicate floral and spicy notes. The palate is elegant, fresh and underpinned by mouthwatering notes of pink grapefruit.

- **MAKING PROCESS**

The grapes are de-stemmed and crushed followed by skin maceration at cold temperatures of around 4°C. The maceration process, which is carried out before pressing, lasts for 8 hours and enables optimum extraction of all the components in the grape such as polyphenols, anthocyanins, tannins and resveratrols as well as minerals and aromatic precursors. The ageing process involves the infusion of organic grape pips and French oak in order to ensure excellent aromatic complexity.

ALC.
0% vol.

STORAGE TEMPERATURE

Constant, between 10° and 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

5 years

RESIDUAL SUGAR CONTENT

47,33 g/l



DOMAINES
PIERRE CHAVIN