

## Pierre Olivier Sparkling Rose

Pierre Olivier

France -

A value sparkling rose, made with Airen and Tempranillo grapes from around the French/Spanish border (next to the Pyrenees).

This wine is aromatized with a very little amount of Raspberry flavor (1.6%), giving a nice mouthfeel, with an extra aromatic boost.

This particular wine received 89 points from International Wine Review:

"Pale pink salmon. Just a touch off-dry, this is a very pleasant sparkler that reveals aromas of spicy red apple with a hint of cinnamon that carry through to the palate. Well made and exceedingly pleasant to drink."

### Specifications

<b>Varietals</b>	Airen and Tempranillo grapes
<b>Vinification</b>	The bubbles are obtained using the Charmat method, named after Eugene Charmat, where the second fermentation takes place in a large, closed pressurized tank (this differs from Methode Champenoise, where secondary fermentation takes place in the bottle).
<b>Production</b>	2,000 (9-liter cases)
<b>Pairings</b>	Chocolate lava cake is a perfect match.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 01510 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01510 5
<b>Case Weight</b>	43
<b>Cases/Pallet</b>	55
<b>Layers/Pallet</b>	11
<b>ABV</b>	10.00%
<b>SRP</b>	\$ 17.99 USD 750mL Bottle

### Reviews and News

NV Pierre Olivier Sparkling Rosé - 89 PTS - IWINE