

Raka Rosé 2004

main variety Sangiovese

vintage 2004

analysis alc: 13.0 | ph: 3.63 | rs: 3.20 | ta: 4.6

type Rose

producer Raka Wines

style Dry

winemaker Tanya Rousseau

taste Fragrant

wine of Coastal

body Light

tasting notes

Made from 18% Sangiovese and 82% extracted juice. The Sangiovese spend one month in French oak. A delightful nose of strawberries and rose petals with a slight lemon palate and a long elegant finish.

blend information

18% Sangiovese and other varieties

about the harvest

The grapes were hand picked in lug boxes.

in the cellar

are cooled to 5Â° C. 2 months in French Oak. Bottling Date: August 2004.

