

# -enosophia



## Matarouge 2025

Rosé made from carefully selected varieties of Frankovka, Cabernet Sauvignon, and Cabernet Franc, vinified with an emphasis on freshness, fruitiness, and drinkability. Short maceration gives it its delicate color and expressive aromatic profile, while controlled fermentation preserves purity and precision of flavor.

In the glass, it stands out with its light pink color. The aroma is expressive and playful, with notes of watermelon and subtle touches of candied red berry fruit. On the palate, it is soft and rounded, with fine freshness and a gentle mineral note that adds elegance and persistence.

It pairs beautifully with light dishes, white meat, risotto, and delicately prepared fish, but also with light desserts – a wine that follows the rhythm of the table without imposing itself.

**Alcohol 12.0% vol.**

**Residual sugar 2.7 g/l**

**pH 3.20**

**Total acidity 5.8 g/l**