



# 2024 CURRAN GRENACHE GRIS (DRY ROSÉ)

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## PALATE NOTES

Pale Rose Quartz in color, this dry Rosé is refreshingly clean with notes of strawberry, white raspberries and hints of honeysuckle and mint. This wine has beautiful structure with firm, yet silky, tannins and a crisp, lingering finish.

## SERVING SUGGESTIONS

During winter, pair this Rosé with Stews and Braised Meats, such as Oxtail, Osso Bucco, Veal Cheeks & Shortribs. For summer, this is a “stand alone wine” or pair with Salads, Seafood, Chilled Soups and even Barbequed Ribs and, for Breakfast or Brunches, this is great with Quiches and Bacon.

## OPTIMAL TEMPERATURE

36-42°F



## WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

## VARIETAL

Grenache Gris

## VARIETAL'S COUNTRY OF ORIGIN

Spain

## APPELLATION

Santa Barbara County

## BARREL AGING

Stainless Steel fermented and aged

## ALC

12.9%

## TA

7.1 g/L

## pH

3.08

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