

FRACETTE ROSÉ

CHARMAT METHOD

HENRY family estate
of PELHAM



DESCRIPTION

Showcasing the richness of Henry of Pelham's iconic Icewine without the sweetness, Fracette Rosé is refreshing and complex. Notes of fresh and dried fruit are balanced with bright acidity in this multifaceted sparkling wine.

WINEMAKER'S NOTES

- The grapes used in this blend were picked in late September to obtain the perfect balance between acidity and sugar.
- The base wine was fermented cool to preserve aromatics.
- No malolactic fermentation was done in order to maintain freshness.
- Icewine was added to provide the sugar for secondary fermentation which took place in a stainless steel tank to produce elegant bubbles in the Cuve Close method.
- Minimum 30 days aging on lees.

FOOD MATCHES

Pair this sparkling rosé wine with grilled salmon alongside fresh greens topped with feta, strawberries, and a balsamic glaze. Also a delicious complement to oysters, sushi, charcuterie, or fried chicken.

AVAILABILITY

Distinctively Canadian. Fracette is exclusively available in Ontario at the LCBO and henryofpelham.com.

GEOGRAPHIC DESIGNATION

VQA Ontario

TECHNICAL INFO

Alc./Vol: 12%
T.A.: 8.0 g/L

CSPC

53346

SCC

1-07-79376-75508-7

UPC

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