

ROZA KALLMET

vine variety	Kallmet
vintage	
vineyards situated in	
international prizes	Decanter World Wine Awards 2021
	Points: 86, Medal: Bronze
maceration techniques	Normal crushing, pre-fermentative
	maceration performed in specific
	temperature and duration. Very soft
	pressing
vinification techniques	Temperature controlled fermentation
'sur lies' ageing	Periodic batonnages for 8 months on
	noble yeast
ageing in bottle	At least 3 months
bottle volume	750 ml
alcohol content	12.5% by volume
Color	Salmon pink
Smell	Rose, strawberry, sour cherry stand
	out
Taste	Fresh and persistent
tasting temperature	8-12°C
cuisine	Fish based dishes, shellfish, medium
	aged cheese. Perfect with light
	summer appetizers
sealed bottle storage	Horizontally in cool, dry and dark
	place
opened bottle storage	In fridge for mostly 3 days after
	opening Contains publicas
allergens	
packaging	
	dimensions 33.5x25.5x18 cm and
	weight 7.63 kg

Address: Fishtë 4505, Lezhë, Albania Electronic mail: info@mrizizanave.al Mob/Whatsapp: +355696555252 www.mrizizanave.al Instagram: mrizi_j_zanave