



Babylonstoren Mourvèdre Rosé 2024



- **Fruit-driven rosé with fresh acidity**
- **Long-lasting for uncomplicated enjoyment**
- **The ideal accompaniment to dishes with salmon**

WINE IN DETAIL

Article-No.	BAB-022024
Vintage	2024
Winery	Babylonstoren
Grape Variety	Mourvèdre
Bottle Top	Cork
Appellation	Simonsberg-Paarl
Filling quantity	0,75 l
Alcohol Strength	13 % Vol.
Acidity	6,5 g/l
Residual Sugar	2,6 g/l
In the Cellar	Fermentation in stainless steel tanks. The wine was left on the lees for one month.
Serve at	11-12 °C
Best Before	2026
Allergen	"Contains Sulphite"
Producer	Babylonstoren, Klapmuts - Simondium Rd, 7670 Simondium, South Africa
Importer	CAPREO GmbH- Gildeweg 10- 46562 Voerde- Germany
Food Business Operator	CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany

AWARDS

Jg. 2024	Veritas Silver, Rosé Rocks Double Gold
Jg. 2023	Decanter Silver, The Michelangelo Gold, Veritas Silver, Tim Atkin 89 Points

GOES WITH

