

# The Orsé Odyssey

Orange-Rose

**SUMMARY: MINIMUM INTERVENTION ORANGE-ROSE WINE MADE FROM INDIGENOUS GRAPES AND TEMPRANILLO**

**GRAPE: MERWAH (53%), TEMPRANILLO (28%), DAW AL AMMAR (MOONLIGHT) (19%)**

**FARMING: BIODYNAMIC**

**REGION: QNAT (1400M) – MERWAH, AINATA (1600M) – DAW AL AMMAR, DEIR AL-AHMAR (1600M) – TEMPRANILLO**

**SOIL: SANDY, VOLCANIC (QNAT), LIMESTONE (AINATA AND DEIR AL-AHMAR)**

**ABV: 14%, SUGAR: 0G/L**

**PH LEVEL: 3.4, SO2: 19 PPM**

**PRODUCTION: 411 BOTTLES**

**WINEMAKING: 2 WEEKS MACERATION ON SKINS IN STAINLESS STEEL AND AMPHORA. 2 HOURS MACERATION IN OAK BARRELS. BIODYNAMIC, NATURAL GREEN COVER BETWEEN THE ROWS. NO FERTILIZING, WEED KILLERS OR PESTICIDES. SPONTANEOUS FERMENTATION WITH INDIGENOUS YEASTS, AGED IN 20 HECTOLITRE STAINLESS STEEL TANKS. NO FILTRATION OR ADDED SO2 .**