

CAMEL VALLEY

2022 CAMEL VALLEY ROSE



BLEND
100% Pinot Noir

VINIFICATION

The grapes are crushed and pressed and the juice cooled to 4°C to retain the special fruit characters that are unique to grapes grown in England. Fermented in stainless steel tanks at no more than 13°C. Suitable for vegetarians.

TASTING NOTE

A beautifully balanced, luscious rosé. Intense aromas of strawberries and raspberries. Perfect for sipping al fresco.

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ANALYSIS

Alcohol Content 12%

Residual Sugar 4.8g/l

Acidity 6.5g/l (tartaric)

pH 3.45

REVIEWS

"Lovely ... a good rosé like this has enough dryness and depth of flavour to compliment every style of food. I can't believe it's English!"

Jilly Goolden, Daily Mail 2014

AWARDS

2015 IWSC Bronze Medal

2015 UK Vineyards Association Bronze Medal

2014 UK Vineyards Association Silver Medal

2012 IWC Silver Medal 2011 vintage

2012 Decanter World Wine Awards Highly Commended 2011 vintage

2012 UK Vineyards Association Wine of the Year Silver Award 2011 vintage



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You will need internet connection



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Barcode: EAN 5060031430080

CN code: 22042180

Excise product code: W300

PACKAGING

750ml Bottle 556g glass

Closure 4.64g aluminium
screw cap

Label 1.03g paper

CARTON WEIGHT/ DIMENSIONS

Carton 320g cardboard 275mm
x 187mm x 327mm

PALLET WEIGHT/ DIMENSIONS

Pallet 20kg wood 1200mmx900mm

PALLET CONFIGURATION

6 bottles (standing)/box

20 boxes/layer

4 layers/pallet

TOTAL WEIGHT 691.2kg

LABEL



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