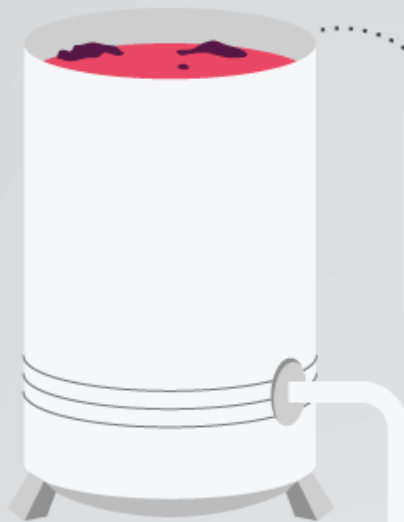


How **Saignée Rosé** is Made



Grapes are picked at optimal ripeness for red wine making.



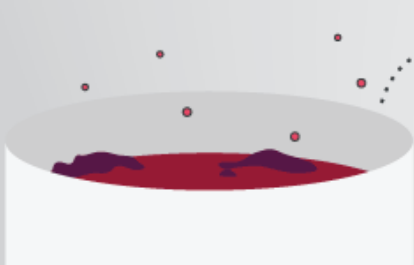
Juice is put into a vat with the skins and seeds of the grapes.



After a short time (~2 hrs to 2 days) a portion of the juice is bled off.



Saignée ferments on its own without the skins & seeds.



Red wine is made with remainder

