

Client: JP Ramos
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Value: 4964.96



Drink

Perfect for picnics, summer salads and sundowners – for *Susy Atkins*, everything's coming up rosé

It's tempting to crack open a bottle of rosé at the first sign of spring (and I do) but actually, the perfect season for pink is now. Refreshing and easy-going, rosé is spot-on with seasonal salads, tomatoes and cold meats, perfect for a picnics, and a far lighter, more mouthwatering sundowner after a hot day than a heady cocktail.

Very few rosés are worth splashing out on. The top labels of Provence, perhaps, but for a quaffing rosé, look to part with no more than £8, and probably

a lot less. Most rosé is a simple pleasure – a young wine, short-lived and fairly one-

dimensional – so there's no reason why it should cost.

Dry rosés are much more refreshing and food-friendly than the sweeter ones which often hail from California or Australia. The New World

does makes dry rosé, but the best-value labels almost always come from Europe,

especially France, Spain and Portugal.

Make sure you source young rosé, never faded old vintages (this shouldn't be a problem on the high street, though it really is in some bars and restaurants), always keep it in the fridge, for no more than a month before opening; 48 hours before finishing up.

The three below are terrific value. Other top buys this week include the well-balanced, subtle Finest Domaine de Sours Bordeaux Rose 2014 (Tesco, £6.79), the Co-op's more punchy and peppery, red-cherryish Truly Irresistible Pic Saint Loup Rosé 2013, Languedoc (£6.99), and if you want a perfectly palatable party pink, head to Aldi for the lively Toro Loco Rosé NV, Utiel-Requena, Spain, just £3.79.



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Tagus Creek



TRY THESE

Tagus Creek 2013/2014 Tejo, Portugal (Asda, £4.25) A true bargain: dark pink, rich and slightly peppery, with plenty of strawberry and plum and finishing up properly dry. Chill for spicy seafood.

Chiaretto 2014 Monferrato, Italy (Marks & Spencer, £7.50 or two for £12 until 7 September) Slightly lighter than some, an elegant Italian rosato with tangy notes of raspberry and watermelon, succulent enough for aperitifs.

Pizarras del Otero 2014 Bierzo, Spain (Majestic, £9.99 or £6.66 when you buy two until 31 August) A thoroughly modern, vivacious, fruity rosado with ripe red-berry flavour delivered by the trendy mencia grape. One to pair with charcuterie.