

Client: JP Ramos
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DRINK UP Susy Atkins

Time to pick a bunch of rosés. I always start to think pink in April, but the current selection in our shops is in need of a serious prune. First for the chop are the older wines. Rosé doesn't keep well, so avoid any from 2013 or earlier. Ideally, buy the 2015s. Then, unless you know you like the commercial sweet, syrupy styles (I don't), cut out the big, cheap New World brands, from California in particular.

This still leaves a lot to recommend, mainly European pinks. Spanish rosados can be deliciously dry yet fruity, perfect with charcuterie or paella. As well as the one below, try Sainsbury's Taste the Difference Barriuelo Rioja Rosado 2015 (£6) - youthful, slightly rosehippy, and good value.

Italy delivers a few

favourites, such as the pale red, cherryish Monferrato Chiaretto 2014 (Marks & Spencer, £7.50). And Portuguese rosés can be seriously good for their low price. Tagus Creek 2014, Tejo (Asda, £4.25), is not the most famous pink from Portugal, but it is a hero wine at well under a fiver, not discernibly sweet but satisfyingly rich in texture.

Bone-dry, pale pink, almost-grey rosés often come from Provence, and can be truly refreshing, with dashes of lemon over red berries. Provençal pinks are never cheap, but I recommend Majestic's newly arrived 2015 star (below), while Waitrose has the mouthwatering Mirabeau 2014, Côtes de Provence at £9.79. Match with prawns and salty snacks such as tapenade. Blooming marvellous.

Try these



Marques de Alarcon 2014, Tierra de Castilla, Spain This is gorgeous - dry but soft with flavours of fresh strawberry and white peach and a gentle, creamy finish. Sip with a plate of finest jamón. *Marks & Spencer, £8*



Miraval 2015, Côtes de Provence, France Not cheap, but the new vintage of the rosé from Brad Pitt and Angelina Jolie's estate is a star in itself, with redcurrant, yellow pear and a white-pepper finish. *Majestic, £17.99, or £15.99 in a mixed six until 25 April*



Sancerre Rosé 2014, Joseph Mellot, Loire Valley, France This pinot-noir rosé is very dry and tangy, marrying clean lemon with subtle raspberry to make a succulent wine. Perfect for seafood and light spring dishes. *Asda, £10.97*

Illustration: Caroline Tomlinson

