

Lifestyle > Food and drink > Food and drink features


Desperate for decent rosé? Choose European over New World wines

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Avoid any from 2013; go for 2015s instead

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Traditions Med - Fouta tunisienne en coton Arthur 1x2m tissage plat L ET L LA REDOUTE

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By Susy Atkins

8 APRIL 2016 • 6:00AM

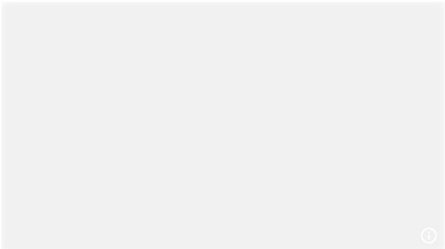
I always start to think pink in April, but the current selection in our shops is in need of a serious prune.

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.

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Spain

Spanish rosados can be deliciously dry yet fruity, perfect with charcuterie or paella. Try:

Marques de Alarcon 2014, Tierra de Castilla, Spain *(Marks & Spencer, £8)*

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.



Taste the Difference Barrihuelo Rioja Rosado 2015, Spain *(Sainsbury's, £6)*

Youthful, slightly rosehippy, and good value.

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Patrimoine Domaine Giudicelli 2014
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Italy

Italy delivers a few favourites, such as the pale red, cherryish **Monferrato Charetto 2014** ([Marks & Spencer, £7.50](#))



- [Buy Rosé wine from Telegraph Wine](#)

Portugal

Portuguese rosés can be seriously good for their low price:

Tagus Creek 2014, Tejo, Portugal ([Asda, £4.25](#))

Not the most famous pink from Portugal, but a hero wine at well under a fiver, not discernibly sweet but satisfyingly rich in texture.

France

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:

Miraval 2015, Côtes de Provence, France ([Majestic, £17.99, or £13.99 in a mixed six until 25 April](#))

Majestic's newly arrived 2015 star. 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.



Mirabeau 2014, Côtes de Provence, France ([Telegraph Wine, £7.79 until May 10, 2016](#))

Mouthwatering. Match with prawns and salty snacks such as tapenade. Blooming marvellous.



And from the Loire Valley:

Sancerre Rosé 2014, Joseph Mellot, Loire Valley, France ([Asda, £9](#))

This pinot-noir rosé is very dry and tangy, marrying clean lemon with

suote raspberry to make a succuent wine. rorrect for searood and light spring dishes.




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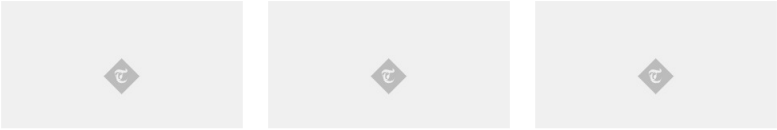


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recipe

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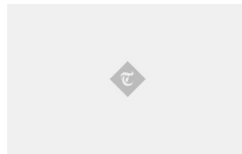
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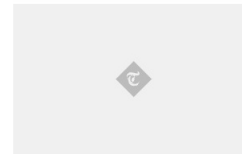
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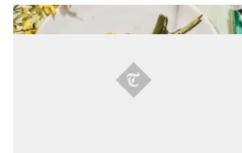
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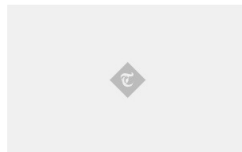
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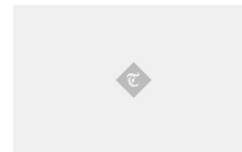
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