

FOOD

The Wine Guys: Some rosés worth trying out

By **TOM MARQUARDT AND PATRICK DARR** updated Tuesday, May 31, 2016 - 8:41pm

For years France had a lock on rosé – and little of it made it to the United States because consumers here just didn't understand it. Today, however, rosé's popularity has prompted producers from nearly every country to make it.

There is nothing more delicious on a summer day than a glass of rosé. We always start the season with a case and usually end up buying more. When friends come over for a barbecue, it's the first wine we offer.

Rosé should not be overly chilled. Wine & Spirit Education Trust says rosés should be served at about 45-55 degrees, or after about two hours in the refrigerator. If your glass fogs up so much that you can't see the wine, you have over-chilled it.

Rosés lose their freshness and acidity in less than a year, so don't plan to keep these around. That's never a problem in our houses. And be careful not to buy any of last year's wine that might be still on the shelves. Last week we featured French rosés. Here are several we liked from other countries:

- Casillero del Diablo Rosé 2015 (\$11). New to the producer, the rosé is a blend of syrah, cinsault and carmenere from Chile's Central Valley. Contained in a beautiful bottle, the wine is loaded with forward blackberry flavors and good acidity. A very nice debut.

- Anton Bauer Rosé Wagram Austria 2015 (\$12). An equal blend of the indigenous zweigelt grape and merlot and syrah, this rosé is an amazing price for the quality in the glass. Fruity strawberry nose and flavors with bright, lip-smacking acidity. Drink by itself or with chicken or fish.

- Fattoria Sardi Rosato 2015. (\$20) Using Italy's indigenous sangiovese grapes plus some merlot and cilieggiolo, Sardi offers simple, refined raspberry and melon flavors.

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