



Privusbrands.ca

Rosé, Rosé, Rosé!

Summer 2023



Introduction

Privus is Latin for: “One’s Own”, “Private” and “Particular”. Privus Brands is a fine wine, spirits and related products importer and sales agency. Privus Brands is about products that I like, made by people that I like. Selections of authentic products, the type of wines that you would discover when visiting a wine region. Wines that will bring back your travel memories or if you hail from wine country give you a taste of home.

This catalogue is a summary of our Rosé offerings. They are all authentic food friendly Rosés from Europe. Perfect for sipping and perfect for summer food pairings. These are the types of Rosé wines that you might try on a European vacation in a beautiful piazza, at a small seaside restaurant or at a beach bar. Enjoy them here in Manitoba at the lake, in your backyard or on your balcony! Cheers to summer!

A few words about prices. In preparing this catalogue we have noted the typical published retail price at the time of preparation. Almost our entire offering is available only at Manitoba Private Wine Stores. The price of items may vary a bit by store as each store has its own pricing policy + almost our entire portfolio is imported so the price will change based on the prevailing rate of exchange and freight costs as stock arrives.

A few words about availability. In preparing this catalogue we have noted where you can find a particular product based on availability at the time of preparation + orders that are anticipated to arrive shortly. We deal with many small family owned wineries + many of our wines are specialty products which are only available in small quantities so wines may be out of stock from time to time.

We hope that you enjoy this Rosé catalogue and check out some new wines to try this summer! Cheers!



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Classique Merlot Rosé

IGP Mediterranee, France

Item #29446, Est. Price \$15.00

Its intense pink color is tinged with cherry reflections. Its aromatic palette combines small red fruits with passion fruits and mineral notes.

Ample on the palate, it seduces by its balance between freshness and sweetness.

Awards:

Silver - Japan Women's Wine Awards

Certifications:

Food Pairings:

Appetizers

Comments:

Available at:

*Denardi Wines, Kenaston Wine Market,
The Pourium, The Winehouse*



L.V.V.B.B.



Rosé d'Anjou

Loire, France

Item #50809, Est. Price \$16.99

This Rosé d'Anjou is produced from a selection of early and fruity harvests from young vines to produce a rosé wine with a beautiful aromatic intensity.

Intense pink color. The nose shows aromas of red fruits and citrus.

The palate is very fruity with a beautiful balance and length.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salads

Arriving in June!

Available at: *Manitoba Liquor Marts,
Manitoba Private Wine Stores*





Marquis de Terrabona Rosé

DO Cava, Spain

Item #34377, Est. Price \$18.00

Bright and clean. Lively pink colour with violet highlights. Fine and persistent bubble with abundant formation of rosaries and a thick crown.

A fresh and clean aroma, with signs of ripe fruit. Characteristic of the variety, fruity and complex. With a particular emphasis to wild fruits, above all the strawberry and cherry. Its aging confers it a long, balanced flow in the mouth, maintaining it fresh and lively.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Sushi, Smoked Fish

Available at: *The Pourium*





Rosace AOP

Ventoux, France

Item #40084, Est. Price \$19.00

Seductive pale pink color. Fine and subtle nose of red fruits.

Aromatic finish with a lot of finesse.

90% Grenache Noir
10% Syrah

Awards:

Gold - Elle a Table

Food Pairings:

Fish, Sushi, Sashimi

Available at: *Manitoba Private Wine Stores*

Certifications:

Comments:



L.V.V.B.B.



Roséfine

France

Item #29520, Est. Price \$19.00

The cuvée “Roséfine” presents a nice pale salmon color with pink tones. The nose is elegant with flavors of citrus and floral notes.

In the mouth, the style is very lush and pleasant with a long and delicate finish on the palate. Freshness and delicacy are the key words for this Cuvée.

Awards:

Gold - Elle a Table

Certifications:

Food Pairings:

Shellfish, Sushi, Sashimi, Smoked Salmon

Comments:

Available at: *The Pourium*



L.V.V.B.B.



Regaleali Le Rosé IGT

Sicily, Italy

Item # 880047, Est. Price \$19.00

Produced using Nerello Mascalese grapes planted in 1974. This Rosé combines the savoury notes of white wines with the fruity elegance of reds, giving it several pairing options.

The name recalls the floral hints of this variety and the roses that grow at the Regaleali Estate.

Wonderful minerality!

Awards:

90 points - James Suckling

Certifications:

VIVA SOStain

Food Pairings:

Pizza, Tuna

Comments:

Available at: *Manitoba Private Wine Stores*



*Josep
Ventosa*

Josep Ventosa Brut Rosé

DO Cava, Spain

Item #41452, Est. Price \$19.00

The excellence of our vineyards transformed into Cava Josep Ventosa Brut Rosé.

A selection of grape varieties, including Trepát and Pinot Noir, cultivated in higher areas produces a Cava with an exceptional wealth and freshness.

12 - 14 months of aging.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Sushi

Available at: *Calabria Wine Market*





Top Quality Rosé

Slavonia, Croatia

Item #40203, Est. Price \$20.00

Bright and lively reddish color. Created by blending Zweigelt, Cabernet Sauvignon and Syrah.

It is characterized by freshly matched aromas of delicate raspberry and strawberry fruitiness. The taste is characterized by exceptional drinkability and mild acidity.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood Appetizers, Salads, Salmon

Available at: *Manitoba Private Wine Stores*





MONMOUSSEAU

Brut Etoile Rosé

Loire, France

Item #42331, Est. Price \$23.00

This wine was made according to the Traditional Method process in our underground cellar. During the bottle fermentation (secondary fermentation) and its maturation, it was kept lying down on laths for some 12 months minimum and a temperature of 12°C.

Ideal as an aperitif or to pair with dessert.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Dessert

Available at: *The Pourium*





MONMOUSSEAU

Rosé d'Anjou Justin Monmousseau

Loire, France

Item #26382, Est. Price \$23.00

The Anjou wines, celebrated by the poets of La Pléiade, were famous well before the 16th century.

Indeed, in the 6th century, Appolinus already praised the city of Angers that 'Bacchus gratified with its gifts' ! This popularity has maintained till today.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salad

Available at: *The Pourium, The Winehouse*



LOVE.BB.



Rosa (Bio)

Chianti Classico, Italy

Item #40248, Est. Price \$25.00

Brilliant rose color.

Very fresh and elegant.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Caprese Salad

Available at: *The Winehouse*



L.V.V.B.B.



MONMOUSSEAU

AOP Crémant de Loire Monmousseau Rosé Brut

Loire, France

Item #26671, Est. Price \$28.00

This wine is based on Cabernet Franc, Pineau d'Aunis and Pinot Noir. This grape variety gives all the personality of our wine. Specifications for the Crémant de Loire require the strict implementation of the following rules:

- hand picking in 'comportes' or baskets, which are necessarily full of holes so that the grapes are not crushed before being pressed.
- Champagne-like pressing without chains or helical screw so as to avoid any damaging of the grapes.

Our cuvée is made according to the Traditional Method process. Its secondary fermentation on laths and a maturation of 18 months in our troglodyte caves.

Awards:

Certifications:

Food Pairings:

Comments:

Crab Cakes, Smoked Salmon, Sushi

Available at: *The Pourium*





Cremant de Loire Rosé Brut

Loire, France

Item #49189, Est. Price: \$32.00

A prestigious cuvée for all your celebrations!

All the bicentenary know-how of Maison Ackerman is found in this Crémant de Loire: fine and elegant bubbles thanks to meticulous aging, a fruity and gourmet wine.

The black and gold label of this vintage will bring a touch of elegance during privileged moments.

Awards:

Certifications:

Food Pairings:

Comments:

*Shrimp or Sushi, Desserts,
Butter Chicken*

Available at: *Manitoba Private Wine Stores*



Manoella Rosé

Douro, Portugal

Item #39992, Est. Price \$36.00

100% Touriga Nacional. Beautiful light color, showing a very delicate rosé.

Intense, complex and fresh aromas of red berries, flowers and mineral notes. Refreshing acidity and great persistency on the palate.

Awards:

Certifications:

Food Pairings:

Comments:

Sashimi

Available at: *Kenaston Wine Market*





Cordon Bleu Rosé

Champagne, France

Item #26508, Est. Price \$117.00

Intense nose, the first sip is fruity and persistent. Bringing roundness and vivacity together, this champagne is a pleasure. At least 3 years of aging sur lies gives this champagne the weight to make it an excellent pairing with appetizers and main courses.

A blend of:

Pinot Noir 60% Pinot Meunier 20% Chardonnay 20%

Awards:

91 points - Wine Spectator

Certifications:

Food Pairings:

Salmon, Tuna

Comments:

Available at: *The Pourium*



L.V.E.B.



Thank You for your Business!



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