6 cepas 6 ROSE



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GRAPE VARIETIESES

Viura, Tempranillo and Garnacha.

ALCOHOL CONTENT 13-13,5% vol.

WINEMAKING

Wine elaborated under the traditional method of "sangrado".

The two grape varieties are "vatted" in stainless steel tanks.

After a small maceration of the must with the skins at low temperature, the must is "bled" and taken to stainless steel tanks for alcoholic fermentation.

TASTING NOTES

Bright and clean wine, pale pink in color.

Fruity nose, medium intensity, presence of wild red fruits, blackberries and strawberries.

Medium-bodied, persistent acidity and presence in the mouth of wild red fruits that sweeten the finish.

Fresh, young and lively.

SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 8-10°C.

Appetizers, hors d'oeuvres, fish and smoked foods, rice dishes, salads.