



CATAY



Rosado
ROSÉ WINE 2023

VINTAGE 2023

ALCOHOL 13 '5% VOL.

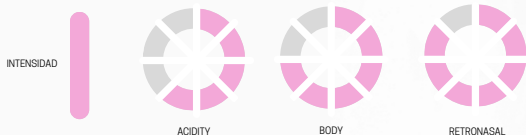
TEMPRANILLO

SERVING CONDITION 6 - 8 °C

D.O.Ca. Rioja

CONT. 75 cl.

TASTE PROFILE



ELABORATION

Rosé made from the first must by "bleeding" of magnificent Tempranillo grapes. After fermentation at low temperature (14 - 15° C) for 18 days, it has been clarified and stabilized to be finally bottled. This wine is ready to be drunk.

AROMA



STRAWBERRY



RASPBERRY

PAIRING

In tasting it invites us to celebrate with friends the good things in life. With a good and refreshing acidity, this wine pairs very well with grilled meats, rise and goat cheeses.

