





Nube de Leza García Rosé 2024



THE VINEYARD

Grapes from the family's own vineyards located in Rioja Alta on different types of soil in a selection of plots at different altitudes.

VARIETY

100% Garnacha Tinta.

HARVEST

First week of October.

WINEMAKING

Made entirely from Garnacha grapes. Gentle pressing of the grapes to extract its characteristic color, a beautiful and delicate salmon pink. Fermentation of the must obtained at a controlled temperature of $14\,^{\circ}\text{C}$.

ANALYTICS

Alcohol: 13% VOL.
Acidity: 7 g/l (tartaric)
Residual Sugar: 3 g/l

TASTING FEATURES

- Color: Beautiful and delicate pale salmon pink color, clean and bright.
- **Aroma:** The naturally fruity and delicate aromas of the Grenache variety are complemented by a hint of strawberry, and light notes of spices and flowers.
- **Palate:** Refreshing and sweet on the palate, ideal to enjoy it while eating or to drink between meals, to relax and indulge the palate in good company...
- Food Pairing: This wine goes perfectly with smoked fish, soups, creams and salads. It
 also goes well with Mediterranean cuisine, rice dishes and pasta. It is the ideal
 companion to enjoy Asian cuisine.

SERVICE TEMPERATURE

6ºC -8 ºC



