

Rondan Rosado

These varieties are particularly selected to conjure up a unique look and flavour to this kind of wine.

Varieties percentage:

70% garnacha
30% viura

VINIFICATION:

After a 24 to 48 hour period macerating, with the grape skins, in stainless steel vats, the wine is then drained.

THE FERMENTATION

process generally last from 10 to 15 days at controlled and constant temperatures (no more than 18°C). It is then kept in stainless steel tanks for a further 2 or 3 months. The wine is then clarified and stabilized by cooling, the bottling process follows.

TASTING

Rondán Rosé has a translucent red currant colour with brilliant salmon hues.

THE BOUQUET

is dominant conjuring up in the mind a combination of wild berries such as raspberries and strawberries.

TO THE PALATE

its freshness stands out with a balance of acidity. A seductive and inviting wine.

Ideal serving **TEMPERATURE:** 6-8° C.



RONDAN ROSADO