

ROSE · YOUNG WINE



VARIETY:

Viura 75% y 25% Tempranillo.



PRODUCTION:

Destemmed and made using the syphoning method, having fermented for 21 days at a controlled temperature of 15-16°C.



APPEARANCE:

Salmon pink colour.



NOSE:

Very fresh with reminiscences of acidic fruit.



MOUTH:

Lively initial taste due to its youth, with citric tones and a persistent but very pleasant acidity.



ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at a temperature of 8-10°C.

