



ROSÉ

ROIJA, SPAIN

TASTING NOTES

Intense, fresh and fruity. Red fruits and fresh flowers. Very smooth on the palette, which has raspberry for a very clean bright and lively mouthfeel.

FOOD PAIRINGS

Paella, or savory rice dishes, or seafood and fish in sauce.

VINIFICATION

This wine is sourced from vineyards in Rioja Alta. After a short period of skin contact to obtain its fresh pink color, the wine is fermented in stainless steel tanks at controlled temperatures to preserve fruit and freshness.

VARIETALS	Garnacha Tinta and Viura
HARVEST	Early to mid-September
ALCOHOL	12.5%
SERVING TEMP	8°C–10°C