



ROSADO "CLARETE"

Varietal: 90% Garnacha y 10% Viura.

Grado alcohólico: 12,5% Vol.

Elaboración: previa maceración de ambas variedades de uva juntas durante unas 20 horas. Posteriormente se sangra el mosto y fermenta a una temperatura controlada de unos 16°C. Aprox.

Color: entre piel de cebolla y salmón. Limpio y brillante.

Aroma: fruta fresca (fresa, frambuesa) con recuerdo a pomelo e incluso melocotón.

Paladar: muy fresco, suave, con una acidez marcada y un final ligero y agradable.

Temperatura de servicio: 8-10°C

Observaciones: preferible consumir durante su juventud (2-3 años).

ROSÉ (CLARETE)

Variety: 90% Gamacha y 10% Viura.

Alcohol: 12,5% Vol.

Production: firstly both varieties macerate together during 20 hours, afterwards the must is bled and fermented at a controlled temperature of approximately 16°C.

Colour: between onion's skin and salmon. Clear and shiny.

Aroma: fresh fruit (strawberry, raspberry) with grapefruit or even peach notes.

Palate: very fresh and smooth. Marked acidity but with pleasant and light ending taste.

Serve at temperature: 8-10°C.

Observations: it is preferable to consume it during its youth (2-3 years).

750 ml