



#### GRAPE VARIETY

Garnacha



#### VINEYARD

Age: +40

Soil: Clayey-calcareous soils, poor in organic matter.

Altitude (m): 550



#### ANALYTICS

Alcohol Content: 13%



#### VINIFICATION

Grapes are put on the deposit and an early bleeding is performed at 2-3 hours followed by a flotation of the must to obtain as pale a pink as possible. This must ferments at a controlled temperature for approximately 15 days. After a period of rest in deposit on lees of 1 month, it is racked, clarified and filtered being stabilized before being bottled.



#### TASTING NOTES

Attractive pale pink color like a rose petal. Floral and fresh fruit aromas. Fresh, soft and gentle in the mouth with a light acidity that confers personality and vibrancy.



#### PAIRING

Perfect pairing with seafood, shellfish, light fish, white meat and cheese. For sushi dishes is just delightful.



#### LOGISTICS

##### Shipper 12 bottles

| L:    | W:      | H:   | Wt:     | WMF Pallet: | Wt Pallet: |
|-------|---------|------|---------|-------------|------------|
| 32 cm | 23,8 cm | 31cm | 14.3 Kg | 70 cs       | 1001 Kg    |

##### Shipper 6 bottles

| L:    | W:    | H:    | Wt:    | Europallet: | Wt pallet: |
|-------|-------|-------|--------|-------------|------------|
| 24 cm | 16 cm | 31 cm | 7,2 Kg | 125 cs      | 900 Kg     |