

RISCO ROSADO

RISCO ROSADO. TEMPRANILLO, GARNACHA Y ALBILLO
PRODUCTION: 6000 BOTTLES (75CL.)



VINEYARDS

Tempranillo, Garnacha and Albillo grapes, from vines over 80 years old, growing on a pebble land in south-facing slopes.

PRODUCTION

Our Rosé wine is made from Garnacha and Tempranillo varieties. After an initial selection in the vineyards, the bunches are then carefully chosen on a selection table. Next, the must is macerated with the skin at low temperature for 18-24 hours to obtain the wine's characteristic colour. The wine is fermented at a controlled temperature of 16°C.

TASTING NOTES

COLOUR: Deep pink with reddish touches.

NOSE: Full of fresh fruits; strawberry with reminds of flowers like the rose.

PALATE: A fresh & smooth taste, liveliness, ideal for starters and even white meats.

TASTING DATE

February 2010

Alcohol 13,0° Vol.

Total Acidity 6,9 TH2

Volatile Acidity 0,45 gr/L.

Free (SO₂) 27 gr/L.

pH 3.55

