

HARMONIC ROSÉ

WINEMAKING PROCESS

To elaborate this rosé wine, we follow the traditional method of rosé wines production.

The contact of the must or the wine with its skins is made to extract coloring matter (anthocyanins) from the skins, components of most of the extract and the aromatic and taste potential of the grape.

The 12-hour maceration and fermentation are done in 2,000-litre oak tanks, at a maximum controlled temperature of 12°C in which the wine rests for two months before being bottled.

TASTING NOTE

Appearance: Pale and clean pink color.

Aromas: Intense aroma, red fruits as strawberries, blueberries and raspberries stand out, next to some floral notes.

Palate: in the mouth it is silky and pleasant, well-balanced, at the same time sweet and fresh.

Food pairing: ideal to serve with seafood, fish, salads, rice dishes, barbecues and white meats.

GRAPE VARIETY

Garnacha

TEMPERATURE OF SERVICE

8 – 10 °C

VINTAGE

2020

ANALYSIS

Alcohol: 12% vol

