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#### WINEMAKING PROCESS:

Our Azabache Rosé was vinified following a traditional free-run method. De-stemming, crushing, low pressure pressing for free-run juice selection, static settling and low temperature fermentation.

#### TASTING NOTES:

- Colour: Bright pink.
- Aroma: Precise and delicate, offering aromas of great intensity, predominance of strawberries, gooseberry wrapped in a floral touch of roses. with a slight hint of tangerine.
- Mouth: Powerful and well balanced with hints of citrus and notable fruitiness, highlighted by a pleasant minerality.
- Afertaste: Clear and harmonious, long lasting.

WINE PAIRINGS: It perfectly pairs with light and medium-weight dishes like tapas, snacks, white meat, paella, pasta and stews.

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Garnacha  
Tempranillo



10°C

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#### 6 BOTTLES CASE

BOTTLE CODE	8423513000237
CASE CODE	8423513003740
WEIGHT	7,5 kg.
CASES PER PALET	125
LAYER PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGHT	962 kg.