



**WINE MAKING:** The grenache grape crop reached its optimum point of maturity during the first week of October. With the best vines and the traditional free running method, the alcoholic fermentation is carried out at a controlled temperature between 14°C and 18°C, during 15 to 20 days, until all the sugar has been consumed, leaving a very aromatic wine with a highly distinguishable pink colour.

**COLOUR:** Very bright, strong pink.

**AROMA:** Aromas of great intensity, very clean, with predominance of aromas of roses, strawberries and a slight hint of mandarin citrus.

**MOUTH:** Smooth, lingering and long-lasting, with notable fruit and refreshing acidity, very well blended with the body of the wine.

**AFTERTASTE:** ong-lasting and harmonious, resulting in excellent aromas which recall fruity sensations.

**PAIRING SUGGESTIONS:** Fish, white meats and pastas.



100% Garnacha



10°C

#### 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.