

TRITIUM

D.O. Calificada Rioja

ROSÉ WINE



GRAPE VARIETY: Garnacha 100%. Grapes from our own vineyards in Cenicero (La Rioja)

DENOMINACION DE ORIGEN: D.O.Ca Rioja

SOIL: Calcareous clayey soil.

WINEMAKING: Traditional rosé winemaking process. Skin cold maceration before must bleeding, followed by a temperature controlled fermentation at 18-20°C in stainless steel tanks.

TASTING NOTES:

Pink cherry color. Clean and very bright

Fresh and floral aromas with notes of raspberries and strawberries.

Very tasty and fruity in the mouth.

Slight bitter hints with a long and refreshing aftertaste.

SERVING TEMPERATURE: 8 to 10°C



A Great Selection of Spanish Wines

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