

Vi20

ROSÉ

VARIETIES 60% Red grenache and 40% Merlot.

VINIFICATION AND AGING

Manual harvesting in boxes of 12 kg to guarantee the integrity of the fruit. The whole grape is passed directly to the press and the grapes are pressed. This process allows a light extraction of tannins and color. Once pressed, the wine is cold-settled, racked into a wooden barrel for fermentation and subsequent aging for 8 months resulting in a vibrant and fresh expression.

TASTING NOTE

Appearance Pale pink color and touches of blue.

Aroma Medium aromatic intensity and expressing the freshness of the Grenache. Hints of red fruits, white fruits and floral aromas that harmonize in the nose as well as touches of wood can also be felt.

Taste Intense on the palate, has a high acidity that gives freshness to the wine. It has a medium-low volume but a high intensity that lasts over time and makes it a long and complex wine.

PAIRING AND CONSUMPTION RECOMMENDATION

Appetizers, light fish and white meat dishes, seafood rice dishes, charcuterie boards, and nuts. The recommended serving temperature is between 7-11°C.

