





KEY POINTS

Wine made from the forgotten Rabo de Anho variety. Total de-stemming. No skin maceration or fermentation in order to obtain a wine with a beautiful rose color, elegante and subtle. The juice is carried to the vats by gravity. Long fermentation at controlled temperature that ends in the bottle. No added sulfites. Non filtered.

TASTING NOTES

Primary and fermentative aromas namely strawberries, raspberries, blueberries and banana. Mouth with red and wild fruit and a soft but vibrant bubble. Fresh and direct acidity.

FOOD PAIRING

Perfect as a starter or for the end of the meal. It should be served cool.

Vintage 2020 **Varieties** Rabo de Anho **Production** 500 Alcohol 11,5% vol.

PH 3,24

Total Acidity

7,5 g/L

