

## ROSE 2014

### GRAPE VARIETY

100% Merlot

### GRADUATION

12-13% vol.

### ELABORATION

Maceration between 8-18 hours at low temperature stemmed grapes, 8th C. Fermentation takes between 10 and 15 days at low temperature, in order to promote the training of primary aromas typical of the variety.



### TASTING NOTE

**On the eye.** Bright cherry colour.

**On the nose.** Aroma fruity, fresh and intense floral own variety.

**On the palate.** Creamy flavor with hints of red fruits.

### FOOD PARING

The fresh and lively character perfectly accompanies meats, pasta, light meats, poultry and Asian food.

### TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 8-10°C.