

# Perica Rose



## GRAPE VARIETIESES

Tempranillo, Garnacha and Viura.



## ALCOHOL CONTENT

13-13,5% vol.



## WINEMAKING

The three grape varieties are blended in press and in the appropriate percentages in order to obtain the “claret” colored must, typical of the San Asensio area.

After a gentle pressing, the claret must obtained undergoes maceration and gentle clarification at low temperature in stainless steel tanks.

The clean must is then fermented in stainless steel tanks.



## TASTING NOTES

Bright, clean, pale salmon-colored wine.

Good aromatic intensity, red fruits (raspberry) hints of stone fruit (peach) and citrus. Fresh and fruity mouth, lively acidity that brings youth. Pleasant and long, tasty finish.



## SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 10-12C°.

Appetizers, hors d'oeuvres, fish and smoked foods, rice dishes, salads.