# 6 cepas 6 Rose

### **GRAPE VARIETIESES**

Viura, Tempranillo and Garnacha.

## **ALCOHOL CONTENT**

13-13,5% vol.

## WINEMAKING

Wine elaborated under the traditional method of "sangrado".

The two grape varieties are "vatted" in stainless steel tanks.

After a small maceration of the must with the skins at low temperature, the must is "bled" and taken to stainless steel tanks for alcoholic fermentation.



### **TASTING NOTES**

Bright and clean wine, pale pink in color.

Fruity nose, medium intensity, presence of wild red fruits, blackberries and strawberries.

Medium-bodied, persistent acidity and presence in the mouth of wild red fruits that sweeten the finish.

Fresh, young and lively.

# **SERVING TEMPERATURE AND FOOD PAIRING**

Recommended serving temperature 8-10°C.

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