

SOLO CENTIFOLIA

ALCOHOL : 13,5% Vol.

GRAPE VARIETY: Garnacha.

VINEYARDS CHARACTERISTICS

Selection of plots of 30 years old with stony soils. Altitude between 500 and 600 meters.

HARVEST

2nd week of October.

PROCESS

Pink 'Centifolia' (rose of a hundred leaves). Rose bushes are placed next to the vineyards as a witness to prevent against fungal diseases. Vineyard selection, harvest by night at the moment of the ripeness. The must drained by gravity is cold macerated for four days with its lees. Static racking for 24 hours and fermentation in liquid phase at 16 ° C for 10 days. Protection of the must against the oxygen during all the elaboration process.

TASTING

Colour: Pale pink and litchi, with shades of salmon colour, very attractive at first sight.

Aroma: Subtle and delicate high intensity that reminds tropical fresh fruits combined with an elegant aroma of rose petals.

Palate: It highlights its volume and fresh red fruit. Very smooth and elegant at the start, perfect harmony on the palate, fresh and pleasant with a silky, persistent sensation at the end.

SERVE AT: 8° C



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