

Vivanco

Region: D.O.Ca Rioja Grapes: Tempranillo

ABV: 13.5 %

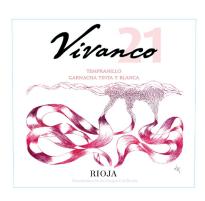
What:

An elegant rosé to enjoy!

Where:

Vinified following traditional free-run methods. The grape juice obtained from crushing the grapes remains in contact with the skins between 12 to 24 hours at a temperature of 8 C. After this maceration, the freerun must is placed in another tank where it ferments at a controlled temperature of 14-16 C to preserve the aromatic complexity of the two grape varieties.

Barcode: 080175227167 Sales Info: 750ml ,Case12 ,34.83 lb. Palletization: 70 cases / 5 Layers



Food Pairings:

Great choice to enjoy with vegetable dishes, barbecues, white meats, and cold creams

Tasting Note:

Offers aromas of red liquorice, rasberries, and strawberries, all wrapped into a floral component of roses and violets.

