

DAVID  MORENO



Rosé

One of the best onion-skin rosé or clarete as they call it in Spain. Pink, clear and bright with Intense aroma and outstanding freshness, recalling wild berries and peach. On the palate it is tasty, light with a slight tingle which makes it very easy and pleasant to drink.

Technical Description

Variety: %50 Garnacha and 50% Viura

Vintage: Manual

Method: Stalk Removing

Alcoholic Fermentation: Stainless steel tank at controlled temperature between 13-17º C

Tasting Note

Color: Onion- skin Pink, clear and bright.

Nose: Intense aroma with outstanding freshness, recalling wild berries and peach.

Palate: On the palate it is tasty, light with a slight tingle which makes it very easy and pleasant to drink.

Recommendations

Ideal drinking temperature: 7-10º C.

Pairing: Appetizer, fish, vegetables, pasta and White meat.