choza Rosado

D.O.Ca.: La Rioja

Vineyard: Elvillar y Laguardia

Variety: 50% Garnacha, 30% Tempranillo, 20% Viura.

Elaboration: Cold maceration and is racked for 72 hours with a temperature controlled fermentation between 17°C-18°C.

Alcohol: 13% Vol.

Tasting note:

Visual phase: clean and bright, very pale salmon with orange flashes.

Olphative phase: with a frank nose, where acid fruits and citric notes are combined.

Tasting phase: fresh, acid. Very elegant. It shows orange and stone fruit flavours that mark the aftertaste.

Pairing: perfect with salads, seafood, rice and pasta.

Consumption temperature: 9°C – 10°C.