

ROSADO

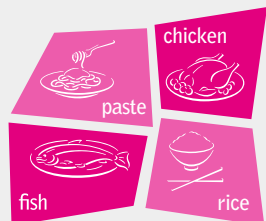
WINEINTUBE

Varieties: Tempranillo and Merlot

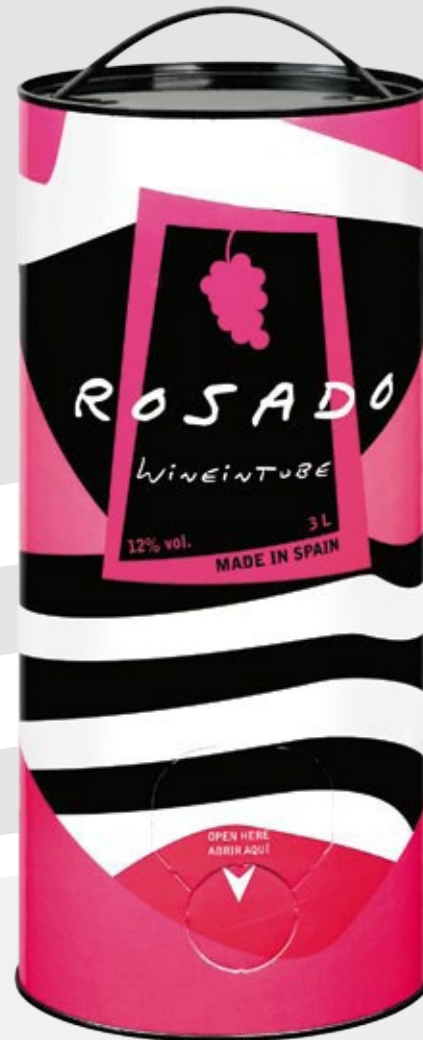
Preparation: The grapes enter our cellar only once they've reached the optimum level of ripeness. The colour of the must is achieved by means of a brief but intense maceration with the skins. Fermentation is controlled at a temperature of 17° C to attain a wine with an enhanced aromatic and fruity flavour.

Tasting: An aroma with hints of strawberry and raspberry. Sweet on the palate, with freshness and tenacity striking a perfect balance.

Suitable for:



Between 7 and 12°C



INFORMATION:

Alc. % vol. : 12%

Ph : 3.18

Total acidity : 3.55 g/l

Volatile acidity : 0.31 g/l

Reducing sugars : 1.8 g/l

Palletising :

European pallet: 80 cm x 120 cm.

5 decks x 12 cases of 4 WiTs

Total 60 cases

Total 240 WiTs

Weight per pallet: 800 kg.

in wine
tube

WINEINTUBE, S.L

P.I.Les Planes de la Serra c/ Sud, 15
43814 VILA-RODONA (TARRAGONA) ESPAÑA
T 00 (+34) 977639384

www.wineintube.com info@wineintube.com