

RELO Rosé

Fariña



COUNTRY	Spain
APPELLATION	Vino de la Tierra de Castilla y León
VARIETY	Tempranillo
AGE OF VINES	30-50
FARMING	Sustainable farming
SOIL	Sandstone, clay and limestone
ALTITUDE	600 - 750 meters
VINIFICATION	12 hours maceration at natural air temperature before cooling to 15-18°C for fermentation in stainless steel tanks.
ALCOHOL CONTENT	12.50 %
PAIRING	Fish, seafood, salads, soft cheese and white meats.

TASTING NOTES

Strikingly deep raspberry colour with intense raspberry and strawberry fruit flavours on the nose. Good weight on the palate, almost like a light red. Packed with raspberry fruit, this is a great food rose and even greater on its own.

LOGISTICS

Shipper 12 bottles				Pallet; 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.98 In	10.43 In	12.2 In	18,6 Kg	39.37 In	47.25 In	66.93 In	985 Kg