

MARQUÉS DEL SILVO ROSÉ

BODEGA MARQUÉS DEL SILVO



COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

VARIETY

Garnacha

AGE OF VINES

>35

FARMING

Sustainable farming. Zero residue wine.

SOIL

Clayey-calcareous soils, poor in organic matter.

ALTITUDE

560 - 700 meters.

VINIFICATION

Grapes are put on the deposit and an early bleeding is performed at 2-3 hours followed by a flotation of the must to obtain as pale a pink as possible. This must ferments at a controlled temperature for approximately 15 days. After a period of rest in deposit on lees of 1 month, it is raked, clarified and filtered being stabilized before being bottled

PAIRING

Perfect pairing with seafood, shellfish, light fish, white meat and cheese. For shushi dishes is just delightful

TASTING NOTES

Attractive pale pink color like a rose petal. Floral and fresh fruit aromas. Fresh, soft and gentle in the mouth with a light acidity that confers personality and vibrancy.

LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:
12.6In	9.37In	12.2In	14.3Kg

Pallet; 70 C/12

L:	W:	H:	Wt:
39.37In	47.25In	66.9In	1021Kg

