

# almaraz



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA



## ELABORATION

It is made from 100% grenache grapes. We rack the grape in stainless steel deposit, after 12 to 24 hours of pelicular maceration we extract the first and finest juice. This juice ferments at a controlled temperature during 12 days. After a period of rest of one month it is clarify, decanted and introduced in isothermal deposit to a temperature of -5°C to be fully stabilized.

## VARIETIES

100% Garnacha.

## PAIRING

Shellfish, fish, white meat, cheese...

## LASTEST AWARDS

- Gold Medal, *Rioja Young Wine Competition*

## ANALYSIS

Alcoholic degree: 13.5% Vol.  
Volatile acidity: 0.30 g/L  
Total acidity: 5.5 g/L  
pH: 3.30  
Reducing sugar: 2 g/L  
Total sulfur dioxide: 100 mg/L

## Almaraz Rosé

### TASTING NOTE

### COLOUR

Strawberry pink color with violet notes.

### AROMA

Aroma of fruits of the forest (raspberry) in harmony with milky notes.

### PALATE

Fresh and Gentle in mouth with a light acidity characteristic of this type of wine.