

# DOLCE ROSATO



## TEMPRANILLO

DO: TIERRA DE CASTILLA Y LEON  
GRAPE VARIETY: TEMPRANILLO

### WINEMAKING:

Naturally elaborated using select Tempranillo grapes with cold fermentation to 9 Celsius, maintaining its sweetness and producing the signature sparkling bubbles that caress the palate. Contains sulfites.

### TASTING NOTE:

Strawberry-currant in color, clean and brilliant. Intense and fruity bouquet, refreshing and slightly sweet on the palate.

**FOOD PAIRINGS:** Appetizers and desserts

**SERVING TEMPERATURE:** 5-7°C

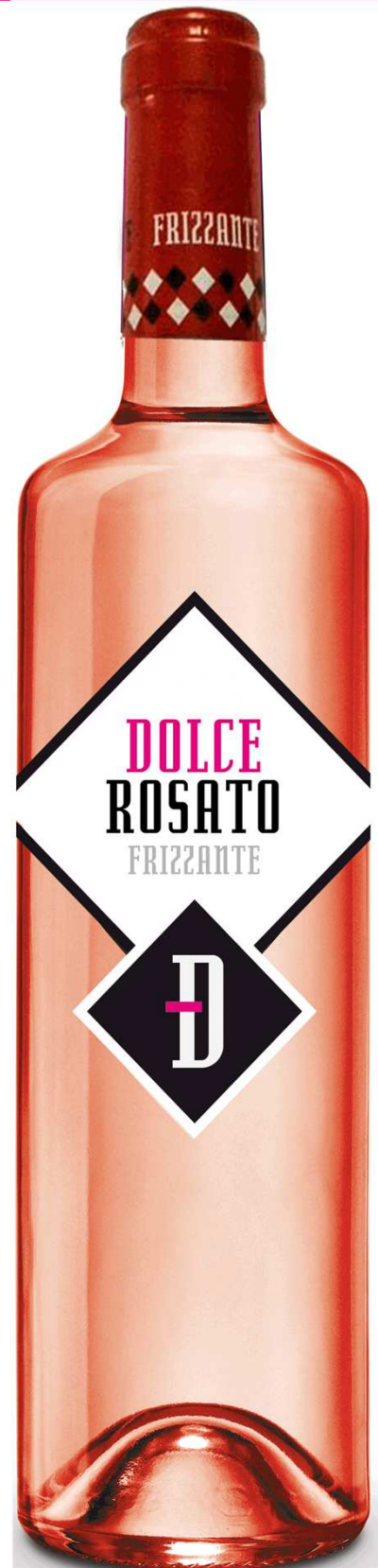


### DOLCE ROSATO FRIZZANTE

Uino frizzante elaborado con uvas de la variedad tempranillo por parada de fermentación en frío. Es un vino suave, dulce, perfecto como aperitivo o acompañando platos suaves, aunque lo mejor es disfrutarlo en buena compañía. *Frizzante wine naturally elaborated from Tempranillo grapes by stopping the fermentation when the wine reaches 8%vol of alcohol. It is a soft, sweet wine, perfect as an aperitif or with light dishes, although it is best enjoyed in good company.*

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RE: 2098-VA

Contains sulphites- Contiene sulfitos Bevat Sulfieten- Enthält Sulfite



### LOGISTIC:

Bottle sensación white– cork Neutrocork.

Bottle bar code: 8414219100024/Bottle measures: 7,4x7,4x31,5-1,25 Kg.

Case of 6 bts. Bar code:18414219100021/Measures: 226x150x318-7,5 Kg.

Palet 0,8x1,20x1,43; Cases per line 25; lines per palet 4-Cases per palet 100.