

# Vacceos



**ROSADO**

**DO: RUEDA**

**GRAPE VARIETY: 100% TEMPRANILLO**

**MAKING PROCESS:**

Stainless steel vats with temperature control.

Criomaceration: 12 hours

Fermentation: During 22 days a long temperature.

Contains sulphites.

**TASTING NOTE:**

Young rose vinified entirely from selected tempranillo grapes. Cherry red colour with raspberry glints. Clean and bright. Strawberry aromas, clean and fresh. On the palate it is unctuous and soft, well balanced with a lingering finish.

**MACHING:** Warm salads, fresh fish and seafood.

**SERVING TEMPERATURE:** 8-10°C



**LOGISTICS:**

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219100703/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219100700/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25 lines per palet 4-Cases per palet 100.