

CASA MARIA



ROSADO

VINO DE LA TIERRA DE CASTILLA Y LEON

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. Rose pink with cherry glints. Clean and intense on the nose. On the palate it is clean, unctuous and silky with a lingering finish and hints of wild fruits coming through.

MACHING: Paella, pasta with carbonara sauce or cheese.

SERVING TEMPERATURE: 8-10°C



LOGISTICS:

Bottle bordeaux tradición light – screw caps

Bottle bar code: 8414219101601/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219101608/Measures: 228x152x302-7,5 Kg.

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