

ERMITA DE SAN FELICES ROSE



WINE

Brand:	ERMITA DE SAN FELICES
Type of wine:	Rosé
Origin:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	13 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Gimileo, Briones
Vineyard training:	Trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	470-490 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	September 21 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	No, free run juice
Prefermentative maceration:	2 hours
Fermentation:	Spontaneous and controlled
Filtered:	Yes

CURIOSITY

Even using only red Tempranillo grapes we obtain this beautiful rose wine.

TASTING NOTES

Visual: Bright and light red with pastel blue glints.
Aromas: Intense raspberry character, with hints of violets and strawberry.
Taste: The flavor of the wine is fresh and lively sharp and it is mirrored in the aroma, and has concentrated berry fruit essence.

GASTRONOMY

Serving suggestions: Appropriate to drink with Pasta, rizzoto, Asiatic dishes, cheeses, Wok, tapas, Spanish omelette, chicken, Pizza

Temperature of consumption: 8°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork

RIOJA
DENOMINACION DE ORIGEN CALIFICADA

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