



CLIMATE

Temperate zone with low intensity winds, excellent thermal amplitude and moderate sun exposure. Average field temperature is not higher than 28°C.

VITICULTURE

Trellis conduction system, with an average yield of 20 tons per hectare.

VINIFICATION

Manual harvest into bins, cold destemming, and cold maceration for 2 hours at 10°C in pneumatic press. Co-fermentation during 20 days at 13°C with selected yeasts. No malolactic fermentation. Once the alcoholic fermentation is finished, the wine is decanted and clarified.

TASTING NOTE

Color: Soft salmon, with brilliant highlights, clean and elegant.

Nose: Fresh red fruits such as cherries and strawberries.

Palate: Harmonious, fruity, and with balanced acidity.

RESIDUAL SUGAR	<3,5 g/L
ALCOHOL	12,0%