

Ovidio García “Rosé”

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COUNTRY	Spain
APPELLATION	Cigales
VARIETY	Tempranillo, Verdejo
AGE OF VINES	70-90
FARMING	Practicing Organic
SOIL	Sands, limestone, clays
ALTITUDE	750 meters
FERMENTATION	Hand Harvested, natural fermentation, stainless steel vats with temperature control (28C/82,4F).
AGING	3 months in tanks
ALCOHOL	13.5%
PAIRING	Duck magret with figs, braised lamb, filet mignon, beef skewers with red peppercorn and cherry tomatoes.

TASTING NOTES

Deep cherry color wine with a lot of glint showing a perfect balance. There is a complex bouquet of ripe berries and fine toasty oak with hints of coffee and vanilla. This beautiful structural fruity wine has a good backbone and a lingering finish.

LOGISTICS

Packing: 12 bottles

L: 12,20 In	W: 9,64 In	H: 13,62 In	Wt: 16,5 kg
Pallet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 62 In	Wt: 944 kg