

# Marques del Silvo Rosado



## Marques del Silvo



Rioja DOCa

### RATINGS HISTORY



### GRAPE VARIETY

100% Garnacha.

### ALCOHOL %

13.5%

### TERROIR

Age: More than 35 years old.

Soil: Calcareous and clay, poor in organic matter.

Altitude (m): 560-700.

Sustainable farming. Zero residue wine.

Hand harvested.

### VINIFICATION

Grapes are put on the deposit and an early bleeding is performed at 2-3 hours followed by a flotation of the must to obtain as pale a pink as possible. This must ferments at a controlled temperature for approximately 15 days. After a period of rest in deposit on lees of 1 month, it is racked, clarified and filtered being stabilized.

### AGING

Young wine without aging.

### PAIRING

Perfect pairing with seafood, white meat and cheese. For sushi dishes is just delightful.

### LOGISTICS

12 pack | 32 cm x 23,8 cm x 30,5 cm | 14,3 Kg

VMF | 70 cs 12 | ## Kg | 178 cm

### TASTING NOTES

Attractive pale pink color like a rose petal. Floral and fresh fruit aromas. Fresh, soft and gentle in the mouth with a light acidity that confers personality and vibrancy.

