MISA & CUVÉE

MARQUES DEL SILVO ROSADO



COUNTRY Spain

GRAPE VARIETY
100% Garnacha.

ALC. % 13.5



APPELLATION
Rioja D.O.Ca.

VINEYARDS
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.
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ELABORATION

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 before being bottled.

PAIRING

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

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 conferes personality and vibrancy

RATINGS

LOGISTICS

6 PACK	12 PACK	VMF	EUROPALLET
24 x 16 x 31 cm | 7,2 Kg	32 x 23,8 x 30,5 cm | 14,3 Kg	140 cs 6 | 1038Kg | 242cm 70 cs 12 | 1001Kg | 177,5cm	125 cs 6 | 900Kg | 180cm 60 cs 12 | 858Kg | 208cm