

Perla Rosado



Artiga Fustel



Campo de Borja DO

RATINGS HISTORY



GRAPE VARIETY

100% Garnacha.

ALCOHOL %

13.5%

TERROIR

Age: More than 35 years old.

Soil: Limestone and loose.

Altitude (m): 500.

Sustainable farming.

Harvested by hand.

VINIFICATION

Selected by hand, maceration in contact with the skin long enough to enable the wine to take on a cherry blossom hue. Alcoholic fermentation with controlled temperature in stainless steel tanks at 14°C/57.2°F to preserve and develop the aromas.

AGING

Young wine without aging, which is assembled in steel tanks before being bottled.

PAIRING

Apetizers, salads, light pasta dishes, paella, grilled chicken and shellfish.

LOGISTICS

12 pack | 25,4 cm x 33,6 cm x 31 cm | 14,5 Kg

VMF

| 55 cs 12 | 798 Kg | 180 cm

TASTING NOTES

Wonderfull and vibrant nose of summer fruits and hints of fresh spice. On the palate is elegant, refined and well balanced, with a gloriously fresh and mouth watering finish.

