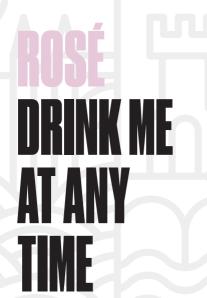
Bordón

Shamelessly
— classic





ROSÉ

Winemaking process

De-stem the bunches, then lightly press the grapes. Must fermentation is achieved in contact with the grape skin over 12 hours in stainless steel vats at a controlled 20 °C.

Tasting

An "onion skin" colour with orangey hues. Very bright.

Hints of raspberry and citrus fruits stand out in the nose. In the mouth: refreshing, tasty and intense.

Very persistent.

Pairing

Hors d'oeuvres, light meals, salads and white meat.



50% Viura, 50% Garnacha



"Onion skin" with orangey hues



Raspberry and citrus fruit



Refreshing, tasty, intense and persistent