



Bordon

ROSÉ

PREPARATION

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.

Degree: 13%

TASTING NOTES

COLOUR: Pale strawberry.

NOSE: Hinst of raspberry and citrus fruits stand out in the nose.

MOUTH: Refreshing, tasty and intense. Very persistent.

PAIRING

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

MEDALS

Silver Medal, Concours Mondial de Bruxelles



Viura and Tempranillo



Pale strawberry



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