

# BORDÓN DRY 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.

## Tasting notes

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,  
40% Tempranillo  
10% Garnacha



"Onion Skin"



Raspberry and  
citrus fruit



Refreshing, tasty,  
intense and  
persistent

