



Príncipe de Viana



Rosado Garnacha

VINTAGE: 2023

VARIETIES:

Red Garnacha

A lively, attractive rosé which represents a true expression of the red fruit found in the Red Grenache variety. Perfect for any occasion.

VINEYARDS

The vineyards dedicated to produce Príncipe de Viana Garnacha Rosado are handled like a white grape variety, that is, the intensity of the aromas is protected ie from losses due to water stress. Also in focus are balance and freshness. The quality of the grapes is constantly improved by the winemaking team's R+I+D efforts. It is important to emphasize that the management and the parameters of the harvest are oriented towards the production of a saignée (bleeding) Rosé.

WINEMAKING AND AGEING:

A 100% saignée rosé, bleeding by gravity. Cold maceration at 8°C for 18 hours. Monitored alcoholic fermentation at 12°C for 28 days.



Clean and bright crystalline pink colour.



Very long fruit notes on the nose, raspberries and ripe cherries, strawberries and red-currants. Rose petals.



Fresh, subtle and lively palate with hints of Morella cherry and wild berry flavours. Seductive, round and balanced with a long fruit end.



Salads, Pasta and Rice, Vegetables, cold meats, low-fat meats, fish and shellfish

Recommended service temperature: 10-12°C

Materials:

Bottle: Rhin75 cl.

Colour: White

Contains Sulphites.

