



EDICIÓN Príncipe de Viana

VINTAGE: 2023

VARIETIES: Garnacha

Satin-pink colour with pink hues. The bouquet is full of enticing fruit aromas, primarily fresh strawberries, and hints of flowers. It is subtle, round and balanced on the palate, with a fresh aftertaste of citric and an elegant and pleasant finish.

VINEYARD:

22 years old trellis line vineyards.

San Nicolás plot (Cadreita): Poor Limestone soils with loamy-sandy texture and abundant pebbles providing excellent drainage. This loamy gravel remains for 14 metres below ground level, giving way to different types of clay underneath.

WINEMAKING:

Specially selected night harvest Selected night harvest from a vineyard specifically geared for rosé wine production, in order to maximise aromatics and overall balance. Cold maceration prior to fermentation for 6 hours at 4°C in an inert atmosphere to avoid oxidation. The first press must produced by gravity only is then fermented at no more than 13 and 14°C.

TASTING NOTE:

COLOUR: Bright, pale pink colour

BOUQUET: Wild strawberries and red currants with floral hints of wisteria.

MOUTHFEEL: Wild strawberry and citric fruit primarily, subtle, round and well balanced. It leaves an elegant, long and lingering aftertaste of subtle freshness.

FOOD PAIRING:

Rice dishes, pasta, grilled fish, seafood, and all kinds of vegetables.

Recommended servicing temperature: 12°C

More info:

Burgundy white bottle.

Capacity 75cl.

Weight 500 gr.

Contains sulphites.

