



BARBADILLO

BASIC DATA

Young rosé Vintage 2020

Grape varieties: Tempranillo and Cabernet

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.

Total acidity: 5.3 g/l

pH: 3.10

Residual sugar: 3 g/l Allergens: Contains Sulphites

VINIFICATION

A delicate process lets us extract all of the from the grape without dyeing the must. It is like making a white wine from red grapes. The fermentation is done in a way that reveals the freshest aromas of red fruits and flowers. Working with the lees helps to build a mouth with personality and lots of flavour.

TASTING NOTES

APPEARANCE: pale pink or blush.

NOSE: perfumed, fresh and floral.and roses. Lingering.

MOUTH: flavoursome and balanced. Lots of volume and evenness. Acidity that provides

freshness.

PAIRING

Soupy rice dishes, tempura vegetables, poultry and smoked fish.

FORMAT

Box of six 75cl. bottles.

