



BARBADILLO

ROSADO

BASIC DATA

Young rosé

Vintage 2021

Grape varieties: Tempranillo and Cabernet

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.

Total acidity: 5.3 g/l

pH: 3.2 +/- 0.1

Residual sugar: < 2 g/L

Sulphites: < 150 mg/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.



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DESDE 1821