

## BODEGA MEL MELITUS – DESIGNATION OF ORIGIN “NAVARRA”

### TECHNICAL DATA SHEET “MEL.LITA” ROSE WINE 2.012



**Designation of Origin:** Navarra

**Vineyards:** Above 30 years of age. Yield: 5000 Kg / Ha. Terrain: 650 meters altitude (low mountains), hillside soils, limestone and very unproductive.

**Grape variety:** Garnacha 100%. Selected grapes from our best vineyards, harvested by hand, with an output of around 5000 Kg / Ha. This is where we get the highest expression of Garnacha.

**Harvest time:** Second half of October.

**Elaboration:** The fermentation takes place in the presence of the grape skins, in order to extract the principles (tannins and anthocyanins) that these contain.

#### Tasting notes:

Color: raspberry pink, bright and marked purple tone.

Aroma: Intense, fruity (strawberry, citrus, etc.) and sweet (candy, sweets, etc.).

Taste: Fresh, intense with good balance between the fresh fruit and sweet character.

#### Analytical data:

Alcoholic strength: 14,0% vol

Volatile acidity: 0,38 g/l

Total sulfur: 45 ppm

Total acidity: 5,9 g/l

Reducing sugar: 2,7 g/l

**Remarks:** Between now and until within a year. Optimal consumption temperature: 6-8 °.

**Gastronomy:** Cold appetizers, rice, paella, pasta, white meat and all kind of fish.



#### Other information:

12 Units per box

50 Boxes per pallet

600 Units per pallet

[www.seaportsl.com](http://www.seaportsl.com)