

BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

TECHNICAL DATA SHEET "MONFIL" ROSE WINE



Designation of Origin: Cariñena

Vineyards: Old strains that come from families that own historic vineyards. Selected grapes from the best vineyards in the area

Grape variety: 100% Garnacha.

Elaboration: One of the distinctive features of the winery is the perfect coordination between the tradition that has always weighed in the family to innovation and the future.

This wine comes from the Garnacha grape variety, harvested in the second half of September at the dawn of day. Macerated in stainless steel, and coming from our vineyards at an altitude of 600 meters. Continental climate

Aging: In the barrels the wine aging is performed. With this aging we obtain wines "Crianza" and wines "Reserva", all accompanied by the silence and stillness of the winery.

Tasting notes: Color: Intense raspberry pink with orange undertones.

Aroma: Persistent to good fruit, characteristic of Garnacha.

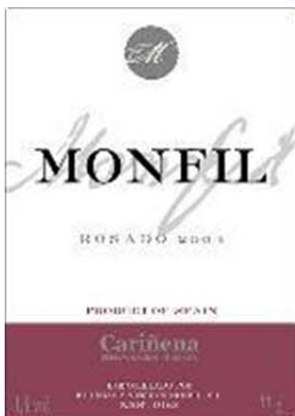
Taste: It's tasty, refreshing, soft and easy to drink.

Analytical data:

Alcoholic strength: 13% vol

Type of bottle: Bordelesa Reserva

Recommendations: This wine can accompany paella, pasta and salads. Optimal consumption temperature: 10-12 ° C. We suggest drinking when pass one year.



Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet