



CHAN DE ROSAS



#### Estates

Denomination of Origin: Rias Baixas.  
Sub-Area: Valle del Salnés (Cambados/Galicia)  
Granatic soil and Atlantic weather.



#### Variety of grape

100% Albariño grapes.



#### Winemaking

Harvested by hand in boxes of 15 kg.  
After de-stemming, the grapes are cold macerated at 5°C for 12 hours. The alcoholic fermentation is done under controlled temperatures in stainless steel tanks.



#### Crianza

85% of the wine ages at a minimum of 6 months in stainless steel tanks, and 15% of the wine ages at a minimum of 6 months in new French oak barrels with 400L capacity. A weekly bâtonnage stirring is done to maintain the suspension of the lees during aging in the tanks and in the barrels.



WHITE FLOWERS >



POME FRUIT >



CITRUS >



VANILLA

RIAS  
BAIXAS

*Albariño*

CUVÉE ESPECIAL



#### Colour

Pale yellow with greenish highlights.

#### Nose

White flowers, critics, white fruit and apple sauce.

#### Taste

Fresh, persistent and unctuous.



Desde 1886

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SPAIN

CAVA / RÍAS BAIXAS / RIBERA DEL DUERO / RIOJA / RUEDA

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