



# *alma* **Bohemia** *de Altanza*

*Born to experience the Bohemian side we all have inside. A free way of thinking, ahead of the times and beyond conventionalism.*

*Enjoy it anywhere, anytime, at any moment!*

## VARIETIES

60% Tempranillo y 40% Viura.

## WINEMAKING

Both grape varieties are mixed and pressed together, to get a light colour rosé must that is fermented in stainless-steel tanks at a controlled temperature of 14°C for 24 days, looking to preserve the expressiveness and freshness of each variety.

## TASTING NOTES

Light salmon in color, Alma Bohemia stands out for its fruity character in the nose and in the palate. Displaying delicate stone fruit aromas of peach and apricot, along with cherry and banana notes. It has a pleasant and balanced entrance. It is round, fresh and with a persistent finish.

## FOOD PAIRING

It is wonderful to enjoy as an aperitif on its own or paired with salads, rice, seafood and Asian food. Our chef's suggestion: mussels with marinera sauce.

**SERVICE TEMPERATURE: 6°C.**

**ALCOHOL: 13%.**

**VEGAN WINE**