



ALTANZA ROSADO 2022

Fresh, fruity, savoury and full of nuances rosé wine.

VARIETY

100% Tempranillo.

WINEMAKING

This wine is made using the bleeding technique. Once the grapes are destemmed, they macerate in the stainless-steel tanks at controlled temperature for about 24 hours until we reach the desired color and concentration for this rosé wine. The must is fermented at 14°C for 25 days in the same tanks.

TASTING NOTES

Light strawberry color, with a coral touch, brilliant and clear. A fragrant nose in which red-berry fruit as raspberries, strawberries and cherries mix with banana notes. Some lactic and herb flowers aromas also stand out. On the palate, it has a fresh entry and a pleasant acidity accompanied by sour cherry. It is full-bodied and round, with sweet and well-balanced tannins. It is a pleasant and appealing wine, with delicious strawberries, jelly mini cups and citric flavors.

FOOD PAIRING

It matches well with light meats, salads, vegetable stews, pasta, curry-based dishes, Thai food, tempura, grilled fish as well as fine pastries. Our chef's suggestion: spinach salad with bacon, nuts and red berries.

SERVING TEMPERATURE: 6-8°C

ALCOHOL: 13.5 %

VEGAN WINE