



Navardia Rosé

Grape varieties: 100% Garnacha.

Vintage: 2023

PRODUCTION

Cold maceration of the virgin must containing the skins of the red Grenache used for its manufacturing, between 10 and 12 hours approximately, removing the must for his later fermentation at 13 °C. The original yeast present in the grapes will transform sugar in alcohol, respecting so the natural aromas of the red fruits by not being in contact with theskins.

TASTING NOTES

VISUAL: Cold maceration of the virgin must containing the skins of the red Grenache used for its manufacturing, between 10 and 12 hours approximately, removing the must for his later fermentation at 13 °C. The original yeast present in the grapes will transform sugar in alcohol, respecting so the natural aromas of the red fruits by not being in contact with theskins.

NOSE: Pale pink, alive, clean and bright with shy youth violet fringe.

OLFACTORY STAGE: Fruity and fresh aroma which resembles ripe, acidic berries (raspberries and wild strawberries) with floral notes resembling rose petals and a vegetal ending, with remains of natural carbonic gas which gives a typical sensation and freshness.

TASTE: Fresh entrance in the mouth with acidic notes, especially those primary aromas typical of the Grenache variety. Lengthy aftertaste, balance between fruit and vegetal acidity.



Ideal serving temperature 8-10°C