

VIÑAS DE MIEDES ROSÉ



Varieties: Garnacha 100%

Climate & Soil type: Continental climate (dry summers and cold winters). Chalky - calcareous soil. Mountainous area with altitudes from 600 to 800 m

Vineyard details: Vineyards 10 - 30 years old in bush and espalier training system with natural drainage and an average yield of 6000 kg/ha

Harvesting time: First and second week of October

Fermentation Details: Pre-maceration for 10 - 15 hours, to obtained the adecuated tone, and fermentation in stainless steel tanks for 10 days at a temperature of 14 °C

Ageing in barrels: No

pH & Acidity: 3,3 / 6 g/l H2T

Alcohol % stated on label: 13,5 % Vol.

Residual Sugar: 2,5 g/l

Closure type: Microgranulated cork

Bottle & Case Size: Bordelesa Nova 0,75 cl x 6 bot.

Bottle & Case Barcodes: 8424703500056 / 8424703500315

Case Weight & Palletization: 7,5 kg/ 100 cases- 4 layers

Storage & Serving temperature: 1 year / 10 °C - 12 °C

Tasting notes: Its strawberry red colour with violet hues is these wine´s attractive letter of introduction. These variety´s aromas of red berries, strawberries, red currents, raspberries are clearly present. A perfectly structured wine in terms of its vivacity, its rounded body and its supple content with a fruity aftertaste.



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