

# Viña Esmeralda

Rosado 2019



<b>Grapes:</b>	Garnacha
<b>Region:</b>	Catalunya
<b>Time of Harvest:</b>	Late August
<b>Vinification Process:</b>	The grapes undergo fermentation in stainless steel under controlled temperature for 15-20 days.
<b>Aging Process:</b>	The wine ages on the lees
<b>Alcohol Content:</b>	12.50%
<b>Total Acidity:</b>	5.0 g/l
<b>Residual Sugar:</b>	4.50 g/l
<b>pH:</b>	3.14
<b>Tasting Notes:</b>	Soft, seductive, exquisitely pale pink color. Delicate fruit aroma (pomegranate) with a nuance reminiscent of tea roses. Light, silky, and subtle on the palate.
<b>Cellaring:</b>	Up to 2 years
<b>Closure:</b>	Cork
<b>Food Pairing:</b>	Delightful with a Caprese salad, smoked fish, sushi, Asian food, salmon or tuna tataki. Pairs perfectly with hors d'oeuvre and light pasta. Serve at 8–10°C.

Certified Vegan