



Sangre de Toro



Rosé 2020

Grapes:	A blend of Mediterranean grapes, mainly Garnacha and Cariñena
Vineyard Locations:	Catalunya
Time of Harvest:	Garnacha- Late August & Cariñena- Late September
Vinification Process:	The grapes undergo two to four hours of skin contact and fermentation in stainless steel under controlled temperature for 15-20 days.
Alcohol Content:	12.50%
Total Acidity:	5.9 g/l
Residual Sugar:	0.6 g/l
pH:	3.17
Tasting Notes:	Delicate raspberry color. Fragrant, with fruity notes reminiscent of quince jam against a redcurrant backdrop. Firm, flavorful, warm palate with exquisitely fine fruit acidity.
Cellaring:	Up to 2 years
Closure:	Cork
Food Pairing:	Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes. Serve at 7-9°C.

Certified Vegan