

DES CARAO

Semi-sweet Rosé



Maceration with skins at low temperature for 8 hours to extract aromes; stripping and fermentation at 15°C.

Tasting: Wild fruits such as strawberries and raspberries predominate. Fresh and delicate, médium structure. Pleasant in the mouth thanks to its natural needle which confers complexity. Magnificent acidity with fatty structure

Pairing: Ideal with salad and cold snacks

Wine from Spain

