



## Descarao Semi-Sweet Rosé

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

Once 9<sup>o</sup>-10<sup>o</sup> of alcohol is reached, the fermentation is stopped by cold in a natural way, in this way we achieve that sugars remain unchanged in the wine and, in mouth, we perceive a natural sweetness. This process is carried out in isobaric stainless steel tanks that allow to keep part of the carbón generated in the fermentation, which gives the wine that neutral needle so characteristic.

### Our Tasting

**Visual :** Deep pink, bright and clear.

**Olfatory :** Wild fruits such as strawberries and raspberries predominate.

**Gustatory :** Fresh and delicated, 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

**Country**

Spain

**Producer**

Bodegas Altovela

**Area/Region**

Vino de la Tierra de Castilla

**Vintage**

Mid September

**Alcohol**

10%

**Type**

Rosé

**Bot/cx**

12

**Not available in**

New Jersey, New York

