



Finca VALLEOSCURO

Rosé Prieto Picudo



PRODUCTION AREA: D.O.P. Valles de Benavente

VINTAGE: 2016

GRAPE VARIETY: 100 % Prieto Picudo

TYPE OF WINE: Still young rosé

WINEMAKING

Controlled mechanical harvest of our own vineyards. Destemmed grapes were macerated at 12 ° C for 36 hours. Afterwards only free run juice was fermented in stainless steel tanks at a temperature of 14 ° C.

TASTING NOTES

Colour: Lively raspberry colour.

Nose: Intense and clean aromas of red fruits, with predominance of strawberry and light hints of peach and blue flowers.

Mouth: On the palate is fresh, fleshy with pleasant notes of blue candies. Its light hint of carbonic, very characteristic of the Prieto Picudo variety, together with its nicely integrated acidity leads to a round and balanced wine.

FOOD PAIRING: Excellent wine to accompany pasta, rice dishes, white meats, soft cheeses and salads.

ANALYTICS:

ALCOHOL CONTENT: 13,10% VOL

TOTAL ACIDITY: 5,60 g/l

RESIDUAL SUGAR: 2,40 g/l

VOLATILE ACIDITY: 0,30 g/l



AWARDS:

- ✓ Silver Medal "Le Mondial du Rosé 2017"
- ✓ Gold Medal "Le Mondial du Rosé 2016".
- ✓ Gold Medal "Le Mondial du Rosé 2015"
- ✓ Gold Medal "ZARCILLO 2015".



PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE	6 UNITS CASE	PALLETIZATION	12 UNITS CASE	6 UNITS CASE
EAN CODE	8413928012604	EAN CODE	8413928112601	8413928112601	8413928612606	EUROPALET 80 X 120		
Capacity	75 cl.	Case content	12 bottles	6 bottles	Pallet content	60 cases	125 cases	
Gross weight	1,170 kg	Gross weight	15 kg	7,5 kg	Gross weight	900 kg	940 kg	
Height	313 mm	Height	320 mm	320 mm	Cases per tier	12	25	
Bottle weight	410 g	Width	240 mm	240 mm	Tiers per pallet	5	5	
Closure	Cork / Screw-cap	Length	320 mm	160 mm	Height	180 cm	180 cm	