



Finca VALLEOSCURO

Rosé Tempranillo



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

VINTAGE: 2016

GRAPE VARIETY: 100 % Tempranillo

TYPE OF WINE: Still young rosé

WINEMAKING

Controlled mechanical harvest of our own vineyards. Destemmed grapes were macerated at 12 ° C for 2 hours. Afterwards only free run juice was fermented in stainless steel tanks at a temperature of 14 ° C.

TASTING NOTES

Colour: Very pale pink colour with blue glints.

Nose: Fresh and clean aromas with predominance of red fruits such as strawberry, with light hints of pear and peach.

Mouth: Light, fresh and very soft on the palate. Its light hint of carbonic, distinctive of this production area, 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: 12,25% VOL

TOTAL ACIDITY: 6,04 g/l

RESIDUAL SUGAR: 5,10 g/l

VOLATILE ACIDITY: 0,21 g/l



AWARDS:

- ✓ Silver Medal "Concours Mondial Bruxelles 2017"
- ✓ Silver Medal "Decanter 2017"
- ✓ Silver Medal "Le Mondial du Rosé 2015"



PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE	6 UNITS CASE	PALLETIZATION	12 UNITS CASE	6 UNITS CASE
EAN CODE	8413928022603	EAN CODE	8413928132609	8413928862605	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	