flor innata
Rosado

GRAPE VARIETY: Tempranillo

GRADE: 13,5% Vol.

DESCRIPTION
A wine made of Tempranillo grapes. Rosé wine with a very fruit-driven nose and a palate full of flavour. A rosé with spirit of a red wine.

PROCESSING
A cold maceration is done with the grapes in the press to benefit the aromatic expression of the grapes. The first flow must and the one of the first pressing are fermented at 15ºC. The ready wine is left to rest for two months without decanting. Finally it is clarified, filtered and bottled.

TASTE NOTES AND FOOD MATCHING
Raspberry pink colour. Intense aroma of red fruit and hints of fresh herbs and flowers. On the palate it has a good structure, it is silky and fullbodied. With a lingering finish and sensation of freshness.
Perfect combination to fish, fresh seafood, pasta, rice and white meat.

Store in a cool and dry place.
Serve between 8º C and 10º C.

VINEYARDS
A stony vineyard full of round pebbles that offer a good ripening. The facing preserves the touch of freshness so necessary in the elaboration of rosé wine.

Grupo Valdecuevas Agro, S.L.U. Ctra. Rueda - Nava del Rey, Km. 2. 47490 Rueda. Valladolid. España.
Tel. + 34 983 034 356 - bodega@valdecuevas.es - www.valdecuevas.es