

		CUVI ROSADO
	GRAPE VARIETY	100 % tempranillo
	DENOMINATION OF ORIGIN	Vino de la Tierra de Castilla y León
	AGE OF THE VINEYARD	15 – 20 years
	AGEING	Young wine without barrel or bottle ageing
	WINE-MAKING	Hand harvested. Crushing/De-stemming. Medium maceration until reaching the desired rosé colour. The must is run off after approximately 30 hours maceration. Alcoholic fermentation, controlled at 18°C, and malo-lactic fermentation in stainless steel vats. Fining, racking and bottling.
	MACERACIÓN	24 – 48 horas
	ANÁLISIS SENSORIAL	Brilliant and clean strawberry-pink colour with hints of ruby-red and garnet. Clear and intense primary aromas showing fresh flowers, and fruit (pear, cherry, blueberry, raspberry and a touch of tropical fruit highlights like lime, pineapple and banana) aromas. Long on the palate with mouthwatering balanced acidity that makes it very fresh. Well structured, with a great variety of fruity and floral flavours that make it very complete..
	FOOD PAIRINGS	It is a perfect wine to be enjoyed with pasta, salads, fried food, white meat and grilled fish. Perfect for picnics and summer barbecues.
PRESENTATION	White bordelaise of 75cl. capacity. The used cork is synthetic 44 mm. and first category type. Black and silver capsule made of complex.	
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005	

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager