

BODEGAS ZURBAL



Rosé

VISUAL STAGE: A wine dressed in an enticing currant-pink; clean and bright.

OLFACTORY STAGE: On direct olfaction, it proves expressive, intense and powerful. Marked fruit (red berries, strawberries and raspberries), notes of candy and floral sensations. Fresh, fruity finish; very intense.

GUSTATIVE STAGE: This is a wine with a voluptuous attack, with a touch of acidity that provides freshness and balance. The finish is long and fruity.

VINIFICATION DATA

A wine made from grapes grown in our vineyards in Briones.

It is made from mostly Tempranillo grapes with a small amount of Garnacha.

The must was separated employing free-run methods. After a few hours in contact with the skins to acquire colour and aromas, the must was allowed to run free out of the tank. Once the desired amount of must was obtained, it was clarified by debourbage, so pleasantly frank aromas result from fermentation. Subsequently, the must was fermented at a controlled temperature of about 16°C.

After fermentation, the wine was cleaned and filtered and made ready for bottling.