



BODEGA MARQUÉS DEL SILVO

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COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

VARIETY

100% Garnacha

AGE OF VINES

>35

FARMING

Sustainable farming. Zero residue wine.

SOIL

Clayey-calcareous soils, poor in organic matter.

ALTITUDE

560 - 700 meters.

VINIFICATION

An early saignée is performed after 2-3 hours on the deposit, followed by a flotation of the must to obtain as pale a pink as possible. It ferments at a controlled temperature for approximately 15 days. After a period of rest on lees of 1 month, it is racked, clarified and filtered being stabilized before being bottled

PAIRING

Serve it cold and enjoy it with fresh pita, Thai food, pepperoni pizza, Greek Gyros, Chicken salad, Humus, grilled fish, Shushi, Indian curry, shellfish, light fish, white meat and semi-cured cheeses.

TASTING NOTES

Pleasant pale pink color with brilliant ruby red hue and lively acidity. Delicate strawberry, raspberry and fresh vivid fruit aromas as green olive and succulent orange. Fresh, soft and gentle in the mouth with a light acidity that confers personality and vibrancy.

LOGISTICS

Cs/6:	24cm x 16cm x 31cm 7.2 Kg	WMF	140 C/6	70 C/12
Cs/12:	32cm x 23.8cm x 31cm 14.3 Kg	EUROPALET	125 C/6	60 C/12