



PARDEVELLES ROSÉ

Prieto Picudo

The wine is made 100% from the Prieto Picudo grape. Mechanical, nocturnal harvesting. Cold maceration for 12 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in stainless steel tanks at a temperature of 13 °C.

TASTING PROFILE SHEET: A pink strawberry colour, clean and bright. Intense and fresh in the nose, with strawberry scents and gentle reminiscence of citrus. Strong and flavourful in the mouth, with a great freshness lent to it by the residual carbon from the fermentation.

ALCOHOL CONTENT: 13.50%.

PAIRING: It is perfect for pairing with salads, rice dishes, fish, and cold appetizers. Serve at a temperature between 8 and 10 °C.

IN THE NEWS

91 points in the *Vino y Gastronomía Magazine* (Wine and Gastronomy).

90 Parker points (2009).

90 Guía Peñín points.

2nd Best Rosé of Spain at the “Nariz de Oro” Contest.

8.8 points in *El País* - 4th Best Rosé of Spain.

Winner in the 2010 Verema Tasting - Best Rosé Wine from Spain.

300 Best Wines in the *Vino y Gastronomía Magazine*. 5th Best Rosé from Spain.

Best Rosé from Spain 2013, BASF Catatalentos Competition.