## TRR DRS

ROSADO

**FORREDEROS** 

RIBERA DEL DUERO DENOMINACIÓN DE ORIGEN

## TORREDEROS ROSADO

- **Region:** Ribera del Duero.
- Variety: 100% Tempranillo.
- Winemaking 6-12 hours of maceration run juice extraction at very low pressure and controlled fermentation at 12 ° C. Ageing under lees for three months

## Tasting Notes:

Clean and bright pink color with steely hints. Complex and perfumed in nose. White flowers aromas, roses Peach and apricot notes. Elegant, creamy and long finish for a Rosé wine. Light acidity that gives freshness and pleasant finish.

Alcohol: 14 % Vol. Total acidity: 5,8 g/l PH: 3,34. Acidity: 0,31 g/l Total SO2: 90 mg/l.

## Service Temperature: 14 - 16°C.

Goes well with: light fish and rice cooked with fish or seafood. It is also ideal to be taken at any time of day.



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