

Comte de Chamberí Rosé Sec

Other / Sparkling



"Chamberí" neighbourhood in Madrid witnesses historical links between Spain and France. Links also remarkable in the world of good wines. Comte de Chamberí Rosé Sec is made of tempranillo grapes from controlled vineyards in the area of Valdepeñas.

GRAPE

Tempranillo

STYLE

Gasified rosé wine

REGION

The area of Castilla - La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are made in this great wine region. Airén and tempranillo are the most characteristic grapes of this area

TASTING NOTES

Bright pink colour with orange reflections, and a fine and durable bubble. It combines aromas of strawberries and other red berries, smooth texture and moderate acidity.

FOOD PAIRING

An ideal companion to seafood and salads. smoked salmon, oysters and light cheeses.

ALCOHOL CONTENT

10.5°

BEST SERVED

Best served chilled (6-9°C)

TECHNICAL INFORMATION

A selected rosé wine is used as a base. This wine is made under the strictest quality controls and thanks to the latest technology, following the traditional process of rosé wine-making. Afterwards, CO2 is added in the right way to achieve a final product with a fine and elegant bubble, good acidity and the maximum fruit expression.