D.O.Ca. Rioja

Marqués de Altillo Rosé

Marqués de Altillo Rosé is made from Grenache grapes. Grenache is the most prestigious variety for rosé wines in Rioja. The grapes are carefully harvested during the first week in October just at the right ripening stage.

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Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8-10º C**

Tasting Notes

Powerful strawberry pink with aromas of strawberries and currants. This is a refreshing wine with plenty of fruit on the palate and a good structure.

Food Pairing

An ideal complement to pasta, white meat, seafood and salads.

Technical Information

Only the best Grenache grapes are selected for this wine. The grapes undergo maceration for 3 to 6 hours with their skin to give the must its characteristic rosé colour. Fermentation takes place at controlled temperature between 15 and 16º C for about 20 days.