

Comte de Chamberí Sec



Other

Comte de Chamberí Sec

“Chamberí” is one of the neighbourhoods in Madrid that has witnessed historical links between Spain and France. Such links do still remain when it comes to quality wine. Comte de Chamberí Rosé Sec is a wine made from Tempranillo grapes.

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 produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Tempranillo

STYLE
Gasified rosé wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Bright soft pink with a fine and consistent bubble. This wine combines aromas of fruits such as strawberries with citrus and exotic fruits. A sweet texture and moderate acidity.

Food Pairing

Ideal to go with seafood dishes, salads, smoked salmon, oysters and fresh cheese.

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.