



designation of origin <b>TERRA ALTA</b>	grape varieties <b>100% RED GRENACHE</b>
type <b>YOUNG ROSÉ STILL WINE</b>	ageing -

# VALLMAJOR ROSE

<b>PRODUCTION</b>	Selected vineyards more than 25 years old. Cold skin maceration is carried out for a few hours in stainless steel tanks. Bleached of the juice in concrete tanks at low temperature to remove the sludge and bigger particles. The clean juice ferments with native yeast under controlled temperature.
<b>TASTING NOTES</b>	<p><b>COLOUR</b> Clean and shiny salmon colour.</p> <p><b>FLAVOUR</b> Acid strawberry candy, raspberry and red roses.</p> <p><b>TASTE</b> Very glitter at the beginning, strongly marked by red fruit like strawberry, watermelon and strawberry acid candies with a good acidity bringing an elegant freshness with long persistence.</p>
<b>FOOD PAIRING</b>	Ideal with steamed mussels or at "marinera" style, starters with tomato or watermelon. Good with pasta with tomato or white sauces. All type of sausages and light cheese. Perfect to be served by the glass.

alcohol <b>14,0% VOL</b>	serving temperature from 7 to 10 °C
bottles per box <b>6 / 12</b>	boxes per pallet EUROPALET C/6 ▶ 100 BOXES ■ C/12 ▶ 48 BOXES CONVENTIONAL C/6 ▶ 112 BOXES ■ C/12 ▶ 56 BOXES

*Notes*