



appellation of origin TERRA ALTA	varieties 100% PELUDA GRENACHE
type YOUNG ROSÉ WINE	aging -

PRIMÍCIA ROSÉ

LA BORRUDA

ELABORATION

Selected grapes of more than 25 years of hairy garnacha. The must is drip in the press without applying any pressure. A static racking at low temperature is done. In cement deposits to eliminate big wine sediments. The clean must is inoculated to ferment at controlled temperature.

TASTING NOTES

COLOUR Pale pink asalmonated

AROMA In a still glass, it contains the elegance of fennel and the touch of strawberries. In a swirled glass, the aromes which appear are vigorous notes of fruit, a lot of pear and a lot of strawberry.

TASTE Sweet in the mouth, with notes of pear, apricot and strawberry, with a soft bitter at the end that make it very authentic.

PAIRING

Tomato salad with mozzarella and oregano, salad or watermelon soup. Pasta accompanied by tomato sauce. Soft cheeses.

graduation
14,5% VOL

service temperature
FROM 10 TO 15 °C

bottles per box
6

box by pallet
EUROPALET ▶ 64 BOXES

Notes