

BORRÓN ROSADO



▼ The grapes are 100% tempranillo

The grapes arrived at the cellar with perfect health and perfect maturation.

We get the juice from the skins with cold maceration for a few hours.

The fermentation lasts 12 days and with a temperature of 15°C.



This wine can be defined like this:


It has a very intense pink color with a blue brightness, it is clean and bright.


The nose has intense aromas of fresh fruit, candy strawberry, raspberries, hints of banana and citrus. It's a very complex wine!


Confirmed in mouth, we find fresh fruit perceived in the nose, it has a fresh, silky and well-balanced palate.

The wine is very nice and persistent.

It is definitely a very jovial, fruity, tasty, sweet, persistent, round, fresh wine...

 Total acidity: 5.8 g/l

 Reducing sugars: 6 g/l

 Alcohol: 12.8% vol.

 PH: 3.11

GARCIA RÍVALO
BODEGAS Y VIÑEDOS



Denominación de Origen