



VIÑA VALORIA Rosado

Tasting Notes

Wine with gooseberry colour and violet rim. Fruity and fresh on the nose, with hints of red fruit such as raspberry and strawberry and certain herbal remembrances. Fresh, fruity, tasty, smooth and well balanced on the palate. It is a clean, elegant and fleshy wine.

Winemaking

Tempranillo grapes macerate at low temperature with its own skins for several hours; this ensures that the wine acquires its characteristic and attractive pink colour, keeping the freshness of white wine and red wine structure.

Recommendations

An ideal wine to enjoy with a wide variety of dishes (starters, fish, pasta, salads and vegetables). Best served at 11° to 13°c.

Food Pairing Ideas Perfect for quenching your thirst on a hot day (or for conjuring summer on cold days), we like VIÑA VALORIA Rosado with North African vegetable purées, peppered tuna sashimi and with fresh goat cheese.



DOC RIOJA



100%
Tempranillo grapes

11,5% Vol.



11°C to 13°C



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Origin: This wine is the result of the
best selection of Tempranillo grapes, from a vineyard
located in Rioja Alta, in the town of Fuenmayor.

