## **ENTERIZO**







## WINEMAKING

During the harvest a selection is made from the best plots of our native Bobal grape, which is used to make this moreish, aromatic rosé wine. After low-temperature maceration and a gentle pressing, the grape must is decanted and transferred to ferment in temperature-controlled stainless steel tanks, and then bottled after cross-flow filtration.

## **TASTING NOTES**

**COLOUR** Bright pink with light violets hints.

Sweet and traditional confectionery, **AROMAS** all strawberry chewing gum, soft sweets and fresh cream.

**TASTE** Fresh, fruity and balanced, smooth and with a long finish.

## **FOOD MATCH**









Soft cheeses Fish

Seafood

6º-8ºC

**GRAPE VARIETIES** 

**QUALITY SEALS** 

**BOBAL 100%** 



**AVAILABLE FORMATS ABV** 

750 ML; BIB 3L, 5L, 10L.

12%

