



SIERRA SALINAS BOBAL ROSADO

DOP UTIEL REQUENA

GRAPES
100% BOBAL

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 ROSADO. 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: Intense pink with touches of violet.
NOSE: Sweet and traditional confectionery, all strawberry chewing gum, soft sweets and fresh cream.
TASTE: Fresh, fruity and balanced, smooth and with a long finish.

FOOD MATCH

A WINE THAT CAN BE ENJOYED ON ITS OWN OR WITH FISH, SEAFOOD, ESPECIALLY GOOD WITH SMOKED MEATS, AND ALSO SOFT CHEESES LIKE CAMEMBERT OR BRIE. SERVE AT BETWEEN 6 °C AND 8 °C.

VINTAGE
2016

ABV
12%

AVAILABLE FORMAT
750 ML