



## **ROSA&DITO BOBAL**

**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:** Delicate and elegant light pink colour.  
**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  
**2018**

ABV  
**12%**

AVAILABLE FORMAT  
**750 ML**