

MUSEUM ROSÉ

VARIETIES:

Garnacha tinta, Albillo, Verdejo

VINIFICATION:

After manual harvest and selection, direct press of the whole grapes. Fermentation and ageing of 1 month on its lees in stainless steel tanks.

TASTING NOTES:

Pale pink colour.

Floral aromas with hints of stone fruits, peach and green apple.

On the palate, the wine is fresh, mineral and has a good acidity. Long finish with floral and fruity notes which invites for more.

FINCA MUSEUM VIÑEDOS Y BODEGAS

D.O. Cigales

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