



## VINEA ROSE

**VARIETIES:** Tempranillo.

**ELABORATION:** The grapes are harvested manually. The grapes are then subjected to cold maceration for 6 hours, after which the raw must is separated out.

Alcoholic fermentation is carried out in stainless steel vats at low temperature so that the flavours can develop their full potential lasting for around 22 days.

Afterwards, the wine was kept with its lees to increase its volume in the mouth for 30 days, after which it was stabilised and subsequently bottled.

**TASTING NOTES:** Pale strawberry color, very bright and luminous. Very low layer. Intense and fruity, with hints of jelly, lychees and white flowers. The nuances of sweet red fruits rest on a discreet minerality.

It has a very light attack that surprises the taster for its balanced silkiness. The appearance of nuances of orange blossom or violet caramel immediately after its passage through the palate, endow it with an exquisite balance throughout its trajectory and invites us to enjoy one glass after another.

**PAIRING:** It is a very versatile rose. It fits perfectly with Mediterranean cuisine, rice, stews, pastas, pizzas, mushrooms, smoked meats and fish. Barbecues, meals on terraces and snacks, are ideal scenarios where this wine can complement the perfect moment.

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