

Gvivm Rose

Designation of origin: Pla i Llevant de Mallorca

Varieties: Tempranillo, Callet and Merlot

Serving temperature: 10 - 12 °C

Alcohol content: 13 % vol.

Bottle format: Case of 6 bordelaise bottles x 0.75 litres.

Tasting note: Intense upper layer of raspberry-pink. Clean and bright. Very intense on the nose, reminiscent of red fruit preserve (strawberry, blueberry), on a vegetable base of fresh grass. Reminiscent of carnations. Warm and pleasant attack with a glutinous passage through the mouth and a very good acidity-alcohol balance, very elegant. Clean retronasal in which fruity hints predominate, reminiscent of ginger. Elegant, fresh and flavoursome finish with a very long aftertaste that invites you to take another sip.

Pairing: Rice dishes, spicy pastas and pork products in general. Meat and casseroles.

