

# Orce Rosado

## Tasting note

Soft pink coloured wine with crisp and lively fruit tones. Concentrated aromas of fresh strawberries and raspberries well combined with floral notes of violet. In the mouth it is sweet and agile yet robust and delicate at the same time. Pleasant fruit tones present in the after taste.

## Serving temperature

Recommended serving temperature between 6 – 8°C.

## Gastronomy

This wine goes well as an aperitif, with tapas, salads, pasta and BBQ.

## Vinification

The grapes are from the own vineyards. Pre-maceration for 8 hours. Before fermentation begins, the grapes are sealed in the grape must at a low temperature and left to release the aromas and flavours from the peel. The normal fermentation follows at a controlled temperature. Pure Rosé wine without additions of sulphites and sugars.

## Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



## Wine description

<i>Zone</i>	D.O. Castilla La Mancha
<i>Variety</i>	Merlot
<i>Alcohol</i>	12,5%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	33 x 24 x 16 cm
<i>Weight</i>	7,8 kg
<i>Per pallet</i>	120 cases



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