

# Meler Rosado

## Tasting note

Beautifully red and pink coloured wine. Profound and an expressive aroma with fine intensity. Recollections of yeast and bread predominate with ripe fruit notes (strawberry and candy) over a light anisette background (fennel). The wine's taste in the mouth is broad-ranging, very fruity, fresh and dry. Aftertaste is light and pleasant.

## Serving temperature

Recommended serving temperature between 6 – 8°C.

## Gastronomy

This wine goes well as an aperitif, with tapas, vegetarian dishes, thai and fish (salmon).

## Vinification

The harvest takes place at night-time. The grapes are removed from the stems and macerated for 8-12 hours at a temperature of 3°C. After maceration, the juice is extracted and then fermented at a low temperature. Once fermentation is finished, the wine is decanted and cold-stabilized followed by the bottling process. No sugars and sulphites are added to this traditional rosé.

## Surrounding area

There are few places in the world where such excellent conditions come together as they do in the Somontano Region. The mountains in the Pyrenees, with a climate of freezing winters and extremely high temperatures in summer, are perfect for the production and elaboration of exceptional wines.



## Wine description

Zone	D.O. Somontano
Variety	100% Cabernet Sauvignon
Alcohol	14%

## Logistic Information

Bottle	0,75 L
Case	6 pcs. horizontal
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	125 cases



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