





Pago de Cirsus

TECHNIQUE:

	Garnacha Syrah Tempranillo
	14,5 % vol.
 servicio	8° a 10° C.
	D.O. Navarra
	3 month French Oak

Harvest Season: Last week of September.

Harvest: Mechanical and nocturnal.

Winemaking and Aging:
Fermentation in French oak barrels and subsequent aging on lees in French oak barrels for 3 months.

TASTING NOTE:

Appearance: Soft pink with light fuchsia tones and traces of pale strawberry, salmon colored.

Nose: Hints of red fruits such as strawberries, pomegranate, white flowers, and tropical aromas imparted by the finesse of the oak.

Palate: With great balance between smooth and silky, resulting from careful vinification, and balanced acidity.

Pairing: Ideal as an aperitif and with raw fish, white fish carpaccio, pasta, salami or Iberian acorn-fed ham, salads, or seafood.

ROSÉ GRAN CUVÉE ESPECIAL

FERMENTADO EN BARRICA



DRY ROSE WINE

