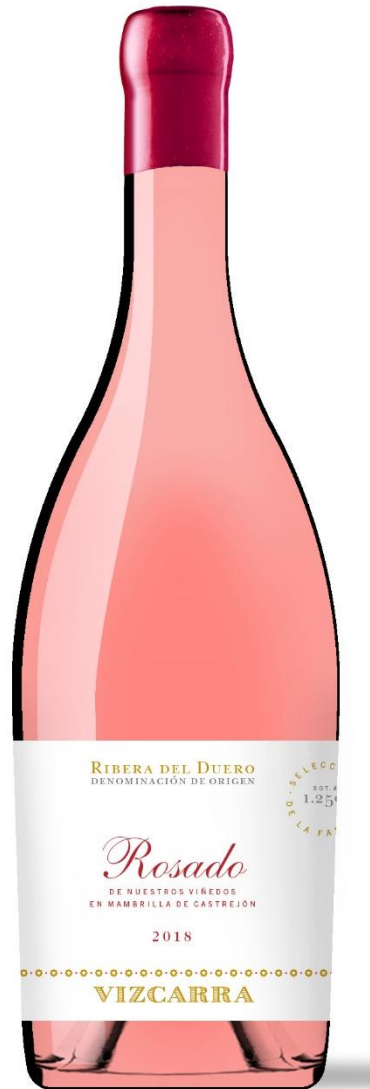


BODEGAS VIZCARRA

VIZCARRA ROSADO



VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

VARIETIES | 100% Tinto Fino.

SOIL TYPE (S) | clay-lime.

VINIFICATION | **Elaboration:** by gravity, direct must bleeding and natural debourbage in 24 hs. alcoholic fermentation in stainless steel tanks.

AGEING | 6 months in French oak barrels of 300 litres on lees.

ALCOHOL

14,00 %

TOTAL ACIDITY

4,70 g/L.

RESIDUAL SUGAR

2,20 g/L.

PRODUCTION | 1.325 bottles ONLY

FORMAT | 75cl. - Wooden cases of 6 bottles - 150 cl.

TASTING NOTES | APPEARANCE

Coral pink

NOSE

Red Fruit and Floral notes

PALATE

Persistent, Voluminous and
Gatronic

SHIPMENT DETAILS | Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS | 10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 850 kg.

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WINEDERFUL
EXPERIENCES