

# CASTILLO DE MONSERAN

## GARNACHA ROSADO

### WINEMAKING NOTES

Hand-picked Garnacha berries are pressed immediately to avoid excessive skin contact and extraction of bitter phenolics. The must is then cold-settled for 48 hours, before fermentation in stainless steel can begin. We practice fermentation at very low temperatures – this protects the fruity esters in the juice. After fermentation the wine is moved into a holding tank, left to settle for one month, and then bottled.

### TASTING NOTES

A salmon pink colour gives way to beautiful aromas of red berries and spice. The rosé breathes energy with lifted strawberry and white pepper notes on the finish, supported by mineral acidity.

### FOOD STYLE

Pairs well with chicken, fish, and fresh grilled vegetables.

Grape variety	100% Garnacha
Region	Cariñena, Spain
Oak maturation	Nil
Alcohol	12.5%



UPC: 8 15087 01035 0  
12pk/750ml