

EDULIS Rosé

An intense, fruity *rosé*, made from Tempranillo grapes. A whim of indulgent gods to enjoy by mortals on lazy, hot summer days.

WINE-MAKING

After three days in contact with the skins, these are removed from the stainless-steel deposit and the filtered must starts a slow, cold alcoholic fermentation.

VISUAL NOTES

Dark salmon around the edge, with a heart of strawberry red

AROMATIC NOTES

Delicious bouquet with strawberry, sweet liquorice and banana as first notes, followed by green apple, freshly-cut grass and juicy fruit aromas.

TASTING NOTES

Fresh, tasty and easy in mouth: its crisp acidity makes it a very pleasant, drinkable wine, whose sweet strawberry and slightly citrusy flavours will delight in spring and summer.

FOOD PAIRING

It goes well with vegetable stews and pasta, curries, Thai, fine pastries, tempura or grilled fish.

REVIEWS

Recommended by *Decanter Magazine*

BEST SERVED AT: 6° C

VARIETY: 100% Tempranillo

ALC. CONTENT: 13%

