



SOLARCE

HARVEST

2017

ROSÉ WINE



This rosé wine was vinified following traditional free-run methods. The grape juice obtained from crushing the grapes remains in contact with the skin between 6 to 12 hours at a controlled temperature of 10°C. After this maceration, the free-run juice is placed in a different tank where it ferments at a controlled temperature of 14-16°C to preserve the aromatic complexity of the four grape varieties.

TECHNICAL SPECIFICATIONS

The varieties present in this wine are Tempranillo, Grenache, Graciano and Mazuelo, 25% each. The alcohol content is 13.5%.

TASTING NOTES

Light pink. To the nose it offers aromas of apricot, peach, strawberry, gooseberry and notes of banana and pear. All of this wrapped in a floral component of roses and violets. Fresh in the mouth, with a pleasant acidity, good balance and a refreshing fruity finish.

WINE PAIRINGS

This rosé wine could be appreciated as an aperitif or with seafood or rice dishes.



VIÑEDOS EN PROPIEDAD EN RIOJA
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