



ESPUMANTE ROSÉ

Composition:

Country 100%
Maule Valley, Huerta de Maule

Analysis:

Alcohol 12.0%
pH 3.2
Total acidity 5.5
Residual sugar 12

Aging:

12 months with its lees

Description:

Traditional method

Produced Quantity:

3,061 bottles

Tasting notes:

Delicate pink onion cloth. Nose of berries, raspberries, wild flowers. In the mouth it has medium volume, the red fruits and their pleasant notes of roses are repeated. Small and intense bubbles, very pleasant freshness.

