

BALUARTE

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Burgundy Nova white colour of 75 cl.

Varietals

Garnacha (100%)

Winemaking

After a brief of maceration, the must is bled off. The wine then fermented in temperature controlled stainless steel tanks.



Baluarte Rosado

“ A fresh, enjoyable wine that showcase each varietal and its aromas. ”

Javier Garbayo. Winemaker.

Tasting notes

Bright pink colour, bright.
Elegant, good intensity with notes of fresh fruit.
Balanced, fresh in the palate and good aftertaste.

Analysis

Graduation: 12.47% by vol.
Free SO₂: 27 mg/l.
Total SO₂: 78 mg/l.
Total acidity: 3.40 g/l (s.a).
Volatile acidity: 0.23 g/l (a.a.).
Residual sugar: 4 g/l.