

Ageing

Young Wine.

Type of bottle

Rhine, tall, white, 75 cl. and 37.5 cl.

Varietals

Tempranillo (87%), Merlot (11%), Cabernet Sauvignon (2%)

Winemaking

The second fermentation using the Charmat method.



“ A cheerful wine with the conditions of a great rosé. ”

Tasting Note

Peachy red in color and very bright. Medium-sweet, aromatic and slightly fruity, it is uplifting, light and fresh on the palate.

Analysis

ABV:12% by Vol.
Pressure at 20°C: 2,5 bar.
Total SO₂: Less 150 mg/l.
Total acidity: 3,5-4 g/l (s.a.).
Volatile acidity: Less than 0,6 g/l
Residual sugar:15-16 g/l.

Cresta Rosa Lightly sparkling wine