

“ **A Mediterranean dream: a lightly sparkling wine that proclaims its love of the sea.** ”

Ageing

Young Wine.

Type of bottle

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

Varietals

Trepat (38%), Tempranillo (31%), Merlot (25%),
Garnatxa(6%).

Winemaking

The second fermentation using the Charmat method.



Tasting Note

Pale plum colour. Fruity aroma.
Well balanced and silky in the mouth. Dry and aromatic.
Lively, light, exquisite.

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 0,4 – 0,3 g/l
Residual sugar:5-6 g/l.

Rosé Pescador
Lightly sparkling Wine

