

SIERRANORTE

bodega

PASIÓN DE BOBAL ROSÉ ORGANIC 2018

GRAPE VARIETIES

Bobal 100%



VINEYARD AND TERROIR

Location: Ladera Fuenteseca.

Altitude: 900 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Limestone-rich with permeable textures.

Age of the vines: 40 years.

Growing system: Cordon Royat.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

Pasión de Bobal is produced from a meticulous selection of the best bunches harvested in the highest of our vineyard plots in Camporrobles. The grapes undergo a 16-hour skin-contact maceration at a very low temperature to release aroma precursors. The first quantities of free-run juice bled from the vat are fermented at a controlled temperature. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A brilliant, light pink colour. An intensely aromatic nose with plenty of red berry fruit notes (redcurrants, cherries and strawberries) together with subtle hints of rose petals. Well-structured on the palate, flavoursome, full and balanced. Fresh acidity brings the wine a vivacious, lively character. It develops magnificently on the palate towards a long and flavoursome finish, in which varietal flavours come to the fore.

SERVING RECOMMENDATIONS

Excellent with appetisers and cold dishes, salads, vegetables, white meats or rice dishes.

Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12.5

AVAILABLE IN BOTTLES OF 75cl.

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