

# choza Rosado



**D.O.Ca.:** La Rioja



**Vineyard:** Elvillar y Laguardia



**Variety:** 50% Garnacha, 30% Tempranillo, 20% Viura.



**Elaboration:** Cold maceration and is racked for 72 hours with a temperature controlled fermentation between 17°C-18°C.



**Alcohol:** 13% Vol.

## Tasting note:



**Visual phase:** clean and bright, very pale salmon with orange flashes.



**Olfhative phase:** with a frank nose, where acid fruits and citric notes are combined.



**Tasting phase:** fresh, acid. Very elegant. It shows orange and stone fruit flavours that mark the aftertaste.



**Pairing:** perfect with salads, seafood, rice and pasta.



**Consumption temperature:** 9°C – 10°C.