



MARINA ESPUMANTE ROSÉ



VARIETY 100% Monastrell.

TYPE OF WINE: Rosé sparkling wine, **10%vol.**

GASTRONOMY: Ideal whenever, for an aperitif or with desserts. To serve preferably between 4 and 7°C.

Drink preferably within the year and a half after the grape harvest.

VINEYARDS: 30 years old. Unirrigated vines in bushes and with a yield of 3.000Kf/ha. Located in Alicante's coast, near the sea.

CLIMATE Very dry and sunny summers. Springs with west wind and winter rain, which provides a unique microclimate. Big difference of temperature between day and night.

GRAPE HARVEST: Harvested manually in 20 Kg boxes to protect the quality of the grapes. Harvested the first week of October.

SOIL: Deep, fertile and calcareous soil. The floor reflects light and facilitates the ripening of the grapes.

WINE MAKING: Natural fermentation-Charmat method

COLOR: Its pink bubbles are highlighted on a raspberry base.

NOSE: Fresh, with a fruity touch, rose petals and berries. Very expressive.

PALATE: One can feel the fresh bubble which balances the sweetness of the grape with a mineral, fruity taste.