

Ananto Rosé



Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 12.5% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Bobal
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic and Vegan**

Winemaking

- > **Fermentation:** This Rosé is made using the traditional saignée method after the must has macerated with the skins. A temperature controlled fermentation is then done, bringing out the full potential of this grape variety.

Tasting Notes

- > **Appearance:** A lovely, clean, brilliant raspberry colour.
- > **Nose:** Intensely fruity, with well defined varietal aromas.
- > **Palate:** Fresh on the palate with pleasant flavours. Very well structured.

Pairing

- > Excellent with pasta dishes, fish, seafood or white meats.