PARREÑO ROSADO



Designation of Origin: UTIEL - REQUENA

Weather:
CONTINENTAL WITH
MEDITERRANEAN INFLUENCE

Soil: FRANCO - CLAY

Altitude: 600 - 800 METERS

Age of the vineyard: 25 - 30 YEARS

Type of agriculture: INTEGRATED AGRICULTURE

Type of wine: Rose Varieties: Bobal

Consumption temperature: 4 to 6 °C

Look: Clean, bright, strawberry pink.

Smell: Intense aromas of ripe fruit of the varietal character "Bobal", among which the strawberry stands out.

Taste: Entrance with character, freshness, balance and with a lot of volume.

After Taste: Long and with that kind of ripe fruit conjugated with a small touch of citrus, giving it the character of young wine. Ideal for fish, seafood, rice, sausages, cheeses and white meats.

Observations: Wine made of Bobal grapes, specially selected from our Casa Garrido estate.