



Sanzo Rosado Frizzante

100% Tempranillo del Valle del Duero

Region	Vino de la Tierra de Castilla Y León	
Tech Data	TA	6.5
	Alc	9.5 %
Packaging	Bottles per case	12 (upright position)

Vineyard: The Vineyards are located in San Román de Hornija at an altitude ranging between 650, and 720 metres.. Fresh soil with a high percentage of clay, which mantains moisture.

Winemaking: Once the juice is obtained through pressing , a 24- hour debourbage is carried out. After this, selected yeast which enhance the varietal aroma are added. Fermentation takes place in isobaric deposits in order to maintain the natural carbondioxide, which is a result of the malolactic fermentation. When the residual sugar reaches 22 grams/litres, fermentation is stopped by a sudden decrease of temperature , which gives this wine its special characteristics.

Cata: ***Sanzo Rosado Frizzante** shows a bright strawberry color with intense aromas of cherry. Very fin and well integrated bubbles. Quite a fresh and semi-dry finish.*

Pairing: *Thanks to its low alcohol content and its fresh acidity is ideal for the aperitif and an excellent companion to sit around the table chatting alter lunch. However it shows all its organoleptic qualities pairing it with a good rice or a tasty pasta.*