



10.000 HORES ROSÉ

The fresh and silky expression of a rosé wine. Its red fruit and floral touches make it easy to share with friends and family at any time of day or to start a meal

50% MERLOT AND 50% TEMPRANILLO

ORGANIC

D.O PENEDÈS.

ELABORATION:

Skin contact maceration of 2-3 hours directly in the press to achieve this pale pink color. Then it ferments for 25 days in stainless steel tanks to obtain the most vital expression of its primary notes at a controlled temperature. We finish the process with aging on the lees in the same tank for between 3 and 4 months to round out the wine. Finally, we filter and bottle.

TASTING NOTE:



Visually, it has a clean and bright appearance, with a pale pink color achieved with a very light maceration of the skins with the must.



We find very frank and fresh aromas with the predominant scents of red fruits such as strawberry and currant.



Have a fresh and clean entry. It is expressive, silky, creamy and fresh. It has very vibrant acidity and a light alcoholic content, which makes it very refreshing while leaving us with a sweet aftertaste.

PAIRING: This wine is suitable for enjoying a glass at any time of the day. Pairs very well with fresh and light first courses such as appetizers, entremes, salads. It is also ideal to accompany rice and pasta dishes.