



PARATÓ Pinot Noir Rosé 2010



100% Pinot Noir. Exceptional variety wine that offers us an explosion of intense aromas and flavours of red fruits. Many possibilities with: aperitifs, salads, pasta, "paella", fish and soft meats.

- . **VARIETY** 100 % Pinot Noir.
- . **HARVEST** 01/09/2010
- . **MACERATION** with the paste during 8 hours at 13°C
- . **CLARIFICATION** clarification of the must during 36 hours at 12°C
- . **FERMENTATION** at a controlled temperature of 15°C during 17 days

. ANALYSIS

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|------------------|--------------|
| °Alcohol | 13'25 %vol. |
| Total acidity | 4,05 gr/l. |
| Volatile acidity | 0,38 gr/l. |
| Sugar | 4,65 gr/l. |
| pH | 3,11 |
| SO2 | 12/84 mgr/l. |

. TASTING NOTE

COLOUR: Pink strawberry-cherry, intense and blue edging

AROMAS: Aromas of ripe red fruit, cherry, raspberry, acid strawberry and plant funds (mint, cut grass) strongly varietal.

IN THE MOUTH: Dense and soft in the mouth, fresh acid, sweet and refreshing way to citrus notes, accompanied by fruity memories (strawberry, cassis).



1st.
Spanish
Rosé

Competition: "La Nariz de Oro 2011"

