

LAR de PAULA

WINES LIMITED EDITION



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ROSÉ



Tempranillo and viura. Vine aged: more 30 years old.



The grapes were placed in stainless steel tanks of 18.000 liters to undergo pedicular maceration with control fermentation at temperature of 14 c.



COLOUR: pale pink.

NOSE: blackberry, blueberry, gooseberry, raspberry ... PALATE: fresh, with volume, fruit and a long remember.. food matches: shellfish, smoked fish and meats.