

AZUA Rosado Bobal

**BODEGAS
VITIVINOS**



Name:	Azua Rose
Vintage:	2016
Kind of Wine:	Young rosé
Grape varieties:	100% Bobal
Appellation:	D.O. Manchuela
Origin:	Villamalea Vineyard

ELABORATION:

Harvest:	Manual
Bobal:	October
Fermentation:	Maceration, crushing and fermentation of the must under controlled temperature of 16°C for 10 days.
Bottle:	750 ml

TECHNICAL DATA:

Alcohol Vol:	12,00 %Vol
Reducing Sugars:	1,30 gr/l
Total Acidity:	4,51 gr/l
pH:	3,39

TASTING:

Vista: Nice strawberry red colour.

Nose: in nose shows aromas of flowers like roses and fruits jam (strawberries, peach and lemon) .

Palate: Its palate is fruity, fresh and well-balanced, typical of the variety Bobal

GASTRONOMY:

Recommended with rice, barbecues and pasta.
Served between 8°C and 12°C.



BODEGAS VITIVINOS
Cno. Cabezuelas s/n
02270 Villamalea (Albacete) Spain
Tel: +34 967 48 31 14 — Fax: +34 967 48 39 64
E-mail: comercial@vitivinos.com
www.vitivinos.com