

BAG IN BOX Rosado Bobal

**BODEGAS
VITIVINOS**

Name:	Bag in Box Rose
Vintage:	2016
Kind of Wine:	Young rosé
Grape varieties:	100% Bobal
Appellation:	Tierra de Castilla
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.
Box:	5 litres

TECHNICAL DATA:

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

TASTING:

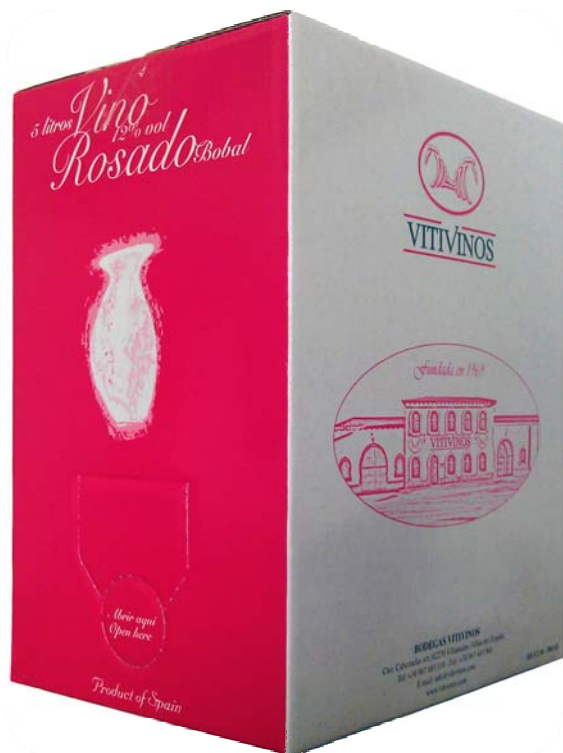
Vista: Nice strawberry red colour.

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.



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