



VIÑA PERGUITA ROSE

Harvest: Grape selected from our vineyards.

Grapes: Garnacha (100%).

Elaboration: Cool maceration of selected grapes for 12 to 24 hours, and then fermented under controlled temperature, in stainless steel small tanks for 15 days, due to obtain full flavor and taste.

Wine description:

From harvest to bottling no hands had been in touch with grape, or wine. All procedures are made with modern technology, to care the better quality of this wine.

Therefore flavor and tasting would be found so clear and pleasant, on the character of grape genuineness.

Consumption recommended temperature : 10 °C/50°F.

Alcoholic content: 13% Vol. ±0,5

Bottle type: Bordeles white glass 75cl/750ml

The text and data values are not absolute precise reference for each batch



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