



NOEMUS ROSADO

Noemus: Israelite Patriarch

He is said to have been the first man to become inebriated with grapes.

GRAPES VARIETIES:

Garnacha Tinta

This wine was made from our organic Garnacha grapes using free-run method. After 24 hours' maceration, the wine was cooled down to 13 °C. After debourbage, the wine fermented for 15 days at a controlled temperature to ensure all fruity aromas and colour were maintained. After a second debourbage, the wine was bottled. The wine shows a lovely and brilliant strawberry-pink colour with good intensity. Fine aromas in the nose provide just the right blend of red fruit and floral aromas (strawberry, raspberry, and cherry). The wine has a good structure in the mouth with a tangy touch that provides a revitalizing freshness with a balanced long finish.

Noemus Rosado is well paired with any dishes of our Mediterranean diet. It is ideally suited to accompany cold cuts, salads, tapas, starters, paella and pasta dishes. Likewise, it is a good selection as aperitif.

Ideal drinking temperature: cool but not cold at 8-10 °C

Recommended drinking: within two years after harvest



WINERY

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