



B O D E G A S N A V A R R S O T I L L O

VAL DE RESA



GRAPES:

Garnacha Tinta/Red Grenache

From the Ribera Alta of Navarra, this Garnacha Tinta rooted in noble land of wines is located in the place called **Val de Resa**, village of Cárcar.

Val de Resa Rosé is made by the traditional method of bleeding, *sangrado*, with a short, very short maceration, which provides that beautiful bright pink color. After the racking the must ferments in stainless steel tanks at a controlled temperature for about 6 or 7 days.

Val de Resa Rosé is a very aromatic wine dominated by red fruits, strawberries and currants. The palate shows a very fruity wine with a contained acidity and a long and very elegant finish, which invites to continue drinking.

Val de Resa Rosé pairs all types of salads, pastas and rice dishes. It also fits perfectly with oriental, spicy and bittersweet cuisine. It is an ideal choice as an appetizer.

Best Before: three years after the vintage

Drinking Temperature: 8 - 10 °C



WINERY

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