

BODEGAS
AINZÓN

FLOR DE AÑÓN ROSÉ

No wine is more delicate in flavour, colour or design. A rosé to complete the Flor de Añón family, with the unique, fresh character of its siblings.

TYPE OF WINE

Young.

GRAPE VARIETY

Garnacha.

YEAR

2021.

TYPE OF VINEYARD

Spur-pruned.

TASTING NOTES

A strawberry-pink rosé wine with light bluish tones. A complex nose in which fresh red fruits such as strawberry and cherry are prevalent, with an elegant aroma of violets and roses. Full-bodied, flavoursome, fresh and very well-balanced in the mouth. Full of nuances in mid-palate, with a lengthy aftertaste in which the fruit and delicate floral aromas return.



SERVING TEMPERATURE

10°C - 12°C.

PAIRING

Creamy rice dishes, cold soups, vegetable tempura and quail, pheasant or partridge prepared in escabeche (a Spanish dish in which the meat is marinated in wine, vinegar, spices and herbs).

VINIFICATION

Once the grapes arrive in the cellar and undergo a thorough process of analysis, they are separated from the stems, crushed and transferred to tanks, where they are macerated at a low temperature for 6-8 hours. Must flows out of the grapes naturally during this process, without pressure being applied, providing the wine with the substances responsible for its attractive colour and structure. Just the right moment is chosen to devat the must, after which it is fermented slowly and gently at 16°C, in order to maximise the fruit and aromatic qualities.

FORMATS

Burgundy bottle, 750 ml. Case of 6 units.