



CELIA ROSÉ

TYPE

Young Rosé

VARIETY

100% Monastrell.

ELABORATION

Celia Rosé is elaborated from Monastrell grapes harvest by hand at the exact point of ripening. One in the winery, the must extraction is done very quickly, getting only the first must, which is high quality must. The rest of components are separated.

The fermentation process is done with selected yeasts at controlled temperature to keep all the fruit aromas.

After the treatment, the wine is bottled, keeping part of the natural carbon dioxide that will give freshness and a sparkling touch in the mouth.

TASTING NOTES

Delicate pink salmon color. Intense and elegant floral aromas like strawberry, blackberry and cherry. Very fresh, smooth with sweet sensations and modest acidity.

GOURMET NOTES

All kind of paellas, salads, snacks, pastas, pizzas, vegetables, white meats, cream cheese, fish or by itself.

SERVICE TEMPERATURE

Between 10^a-12^a C