



MARQUÉS DE MURRIETA PRIMER ROSÉ 2015

Light pink color full of life and elegant. Fruity and fresh with an amazing complexity.

OWN VINEYARDS

Marques de Murrieta wines are produced only with grapes from its 300 hectares vineyards (Finca Ygay) surrounding the winery located in Rioja's sub-region of Rioja Alta.

GRAPE VARIETY

100% Mazuelo.

MANUAL HARVEST

29th September

WINEMAKING

Made exclusively with Mazuelo variety. Right after reception in the cellar grapes are de-stemmed and grape juice is separated from grape skins in order to extract the essence of the purest grape juice that will be fermented in a stainless steel tank at a controlled temperature of 10° C (50°F) avoiding malolactic fermentation.

After fermentation the wine is left in contact with its lees for 40 days adding density.

BOTTLING DATE

20th April 2016

PAIRING

Creamy rice with squid, carabinero prawns and crispy pancetta; Grilled scallops, mashed potatoes with truffles; Garinated partridge with duck pate with pepper; Cold Tomato, avocado and mint soup with smoked eel.

SERVING SUGGESTION

In order to enjoy the full aromatic profile we recommend serving it cold at a temperature between 8°-9°C (46°F).