



OCHO ROSÉ

WINERY

Bruma Vinícola

VINTAGE

2023

GRAPES

100% Sangiovese

ORIGIN AND REGION

Rancho Santos Gallardo, Valle de San Vicente

AGING

Direct press with skin maceration for 2-4 hours.
Partial malolactic fermentation. Aged for 6 months
in stainless steel tanks

WINEMAKING

Lulú Martínez

SERVING TEMPERATURE

5-7 °C

Medium lychee color, bright with platinum reflections.
Clean and luminous. Elegant nose with subtle notes of
mandarin, fresh grapefruit, jasmine, lavender, flint, and
a light touch of green mango and roses. Fresh and crisp
attack, with a mid-palate that showcases notable
finesse and a floral, aromatic finish. A delicate,
timeless, and elegant rosé.

PAIRING

Shellfish, mole, quiche, stuffed chiles, goat cheese,
poolside snacks, smoked salmon, deviled eggs,
garnachas, and Niçoise salad.