



## ROSÉ

GRAPES: Grenache 50% and Caladoc 50%

### WINEMAKING NOTES:

We harvest and process all our fruit by hand. We cold-press our grapes to extract the right amount of color, and ferment in temperature-controlled stainless steel tanks for a period of 15 days. We stabilize and clarify the wine prior to bottling.

### TASTING NOTES:

Sight: Pale pink, brilliant, and clean

Nose: Intense aromatics. Fruity with notes of grapefruit, raspberry, and hints of white flowers.

Taste: Refreshing wine, elegant notes of berries, and well-balanced acidity. Lengthy finish.

Recommended Serving Temperature: 42°F

LA COMPETENCIA  
IMPORTS