

CASA JIPI

ROSÉ

WINERY
Bruma Vinícola

GRAPES
100% Barbera

ORIGIN AND REGION
Rancho Llano Colorado, Valle de San Vicente

AGING
Low intervention, direct press, with maceration for 3-6 hours. Aged for 6 months in stainless steel tanks

WINEMAKER
Lulú Martínez

TASTING NOTES
Peach color with salmon hues; clean, bright, crisp, and playful. Expressive and fruity nose with hints of cherry, fresh plum, and jasmine. On the palate, a creamy attack evolves into a mineral profile with a tart touch and an aromatic, fresh aftertaste featuring notes of grapefruit and raspberry. A fresh, mineral, and food-friendly rosé.

PAIRING
A good tostada, roasted pork, carnitas, pressed pork rind, gorditas, summer vibes, paella, breaded oysters, and fish tacos.