



Faustino VII Rosé 2017

D.O.Ca. Rioja

Vineyards: Rioja.

Grape Variety: 100% Tempranillo.

Yield: 6.500 kg/Ha.

Altitude: 350-550 metres.

➤ **Vinification:**

8 hours maceration and 16° c fermentation.

➤ **Tasting Note:**

Appearance: Clean and bright, vivid pink tone.

Nose: Good aromatic strength, gourmand. Red fruit notes.

Tasting: Fresh, pleasant, homogenous,

Finish: Good intensity, with floral notes.

➤ **Suggested Food Pairing:**

It matches with cold meat, sausages, pork or chicken. Grilled meat and mushrooms. Quiche Lorraine. Rice and pasta.

Service Temperature: 7-11° Celsius / 45-52° Fahrenheit.



Analytical Data	
Alcoholic Volume: 13.12 (%)	Total Acidity: 5,7 g/l ac. tart.
Volatile Acidity: 0,31 g/l ac. acet.	Residual Sugar: 2.3 g/l.

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