



Faustino VII Rosé 2018

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, its color looks like a very attractive petal pink.

Nose: Intense, fresh. Very fruity (raspberry, strawberry). Floral notes in the background.

Tasting: Pleasant, with volume. Good acidity that maintains freshness in the mouth.

Finish: Medium finish. Very fruity and fresh.

➤ **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: 12.13 (%)	Total Acidity: 5.37 g/l ac. tart.
Volatile Acidity: 0.32 g/l ac. acet.	Residual Sugar: 0.30 g/l.

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