



ALTANZA

BODEGAS



Born to experience the Bohemian side we all have inside. A free way of thinking, ahead of the times and beyond conventionalism. Enjoy it anywhere, anytime, at any moment!

VARIETALS

60% Tempranillo & 40% Viura

WINEMAKING

Slow fermentation in stainless steel vats at a temperature of 16°C to encourage and preserve its bright, fresh lifted aromas.

TASTING NOTES

Light salmon in color, Alma Bohemia stands out for its fruity character. Displaying mainly citric aromas as lime, apricots, orange peel. The palate starts round and mouth filling with a bit of sweetness, turning into a crisp and persistent finish.

FOOD PAIRING

This beautifully complex rosé is a wonderful aperitif on its own or it may pair sensationally with salads, rice, seafood, Asian food or even deserts as black chocolate ice-cream.

Our chef's suggestion: mussels with marinera sauce.

BEST SERVED AT: 6°C

ALC: 13.5%

VEGAN WINE