

ALMA BOHEMIA DE ALTANZA

*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!

VARIETIES

60% Tempranillo, 40% Viura.

WINEMAKING

The grapes are direct-pressed and then vinified in temperature-controlled stainless-steel tanks to preserve its full aromatic expression.

TASTING NOTES

This salmon pink rosé shows lovely flavours of peach and stone fruit, with a hint of apricot, followed by cherry and raspberries. Bright acidity softened with some creamy and lactic notes, then deliciously smooth on the palate. It has a pleasant and balanced entrance and its round, fresh with a persistent finish.

PAIRING

It is wonderful to enjoy as an aperitif on its own or to pair with appetizers, cheese boards and with raw fish-based dishes such as ceviche.

SERVICE TEMPERATURE: 6°C

ALCOHOL: 13%


ALTANZA
El Arte de Compartir
- RIOJA -

