



## MITARTE ROSADO



**Bodegas Mitarte. Labastida, Rioja Alavesa.  
Mitarte Rosado.  
Garnacha 50%, Tempranillo 50%.**

The grapes are harvested by hand in the first week of October. The wine is made with grapes that come from our own vineyards. The grapes are de-stemmed on arrival at the winery. After 2 days of cold maceration the grape must is drained off to separate it from its skins and is fermented on its own. Fermentation temperature is 12°C.

**Colour:** Bright clean pink.

**Aroma:** Raspberry, ripe red fruit.

**Mouth:** Light, delicious notes of red currant and red fruit sweets.

**Service temperature:** 12°C.

**Pairing:**

Rice and pasta dishes, vegetables and fish.

### **Awards and distinctions:**

- Prize in Concurso de Vinos de Rioja Alavesa.
- Medal in International Wine Challenge Catavinum.
- Medal in Cocours International Wine Guide.