

## La Nevera Rosado



La Nevera is a fun, delicious wine produced from sustainably-grown grapes in central northern Spain. La Nevera comes in a box-wine format. The advantages of box wine are many. In addition to the savings of glass, corks, etc. ,the greatest advantage is that once you open the box, the wine does not go bad and stays in perfect form for up to one year when stored properly.

La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. La Nevera Rosado is 100% Garnacha and aged in stainless steel tanks. If you like youthful wines that are vibrant and uncomplicated, this bright, zesty rosé will charm you! Perfect to drink on its own or with any food that is light and uncomplicated such as chinese bbq, seafood platters, charcuterie and salads.

**WHAT MAKES THIS WINE UNIQUE?:** This is a dry, fruity rosé produced in direct to press method. Sustainably grown vines planted from 1983. Tended in gravel, clay and limestone soil at 350 m (1,148 ft) elevation



GRAPE: 100% Garnacha

**PAIRING SUGGESTIONS:** This alluring rosé offers rose petal, cherry and strawberry aromas. A crisp fruity wine, it pairs well with salads, charcuteries, prosciutto, cheeses, seafood platters, chinese bbq pork and indian food.

**VINIFICATION AND AGING:** After harvest, the grapes are press directly without any skin contact to keep the tannins away and its color as pale as possible. Once fermentation has taken place, the wine is aged in stainless steel tank for one month and then it is filtered and bottled.

**LOCATION, SOIL, CLIMATE:** Most of the vineyards that produced this charming bright Rosado are located within the Ebro river (Zone 4) at 350 m (1,148 ft) elevation. the soil type here is diverse composed of gravel, clay and limestone. The climate conditions of this area are very beneficial to wine growing. The average temperature from April to October is 16.4 C (61.5 F) with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Vivid, pale pink. Floral, stony and fresh on the nose, with scents of wild strawberry, raspberry, and red currant. Spicy and lively, the red fruit flavors showing good intensity and excellent clarity. Expands and gains power through the finish, with bright acids providing a firm, bright edge.

**ALCOHOL CONTENT:** 12.5% **UPC CODE:** 8437015799117