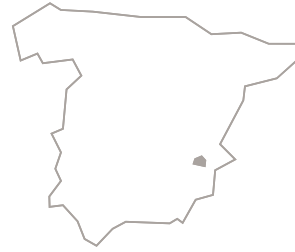


PASAS

Sonrosado
2019
DO Yecla

A beautiful salmon pink colour, aromas of wild strawberries and touches of plums, blueberries and raspberries. Pasas Sonrosado will conquer your senses and delight the palate. Delicate, with natural sugars, this unforgettable wine is the perfect companion for all occasions.



VINEYARDS

Age of Vines
+30 years old

Yield
30 hl/ha.

Altitude
400 - 800 m.

Climate
Continental with long hot summers

Vineyard
Yecla

WINEMAKING

Blend
100% Monastrell

Harvest
Manually, in early October

Winemaking
Cold Maceration

Fermentation
14-16°C

Ageing
Stainless steel

Alcohol: 12.5 %
T. Acidity: 5.77 gr./l.
pH: 3.35
R. Sugar: 7 gr./l.
V. Acidity: 0.29 gr./l.



Bright salmon pink



Blueberries

Strawberries & fresh plums
Delicate touch of violets



Red berries & rose petals
Ripe fresh raspberry

Bright salmon pink colour. Intriguing aromas of blueberries, strawberries, fresh plums and delicate touch of violets. The palate is coated smoothly with flavours of red berries and rose petals. The wine is left to linger in your mouth with a pleasant sensation of ripe fresh raspberry.