



VIÑEDOS
REAL RUBIO

REAL RUBIO ROSADO 2012

PRODUCT SHEET



BODEGA: VIÑEDOS REAL RUBIO

LABEL: REAL RUBIO ROSÉ

VARIETIES: Garnacha

VINTAGE: 2012

PRODUCTION AREA: Planas del monte Yerga. Aldeanueva de Ebro

ALTITUDE: 400m.

BAR CODE: 8436015975248

APPELLATION: D.O.Ca RIOJA

VINIFICATION: Picked by hand from the stems and taken straight to stainless steel vats at cool temperatures for cold maceration with the skins prior to fermentation. The rosé must is bled off at just the right moment to achieve the desired colour and aromas. Controlled fermentation at between 13°C and 17°C in order to preserve the fruit aromas.

ALCOHOLIC STRENGTH: 13%VOL

PH: 3.25

TOTAL ACIDITY: 6.0 g/l

SUGARS: <2 g/l

TASTING NOTES: Bright, pale pink colour over a soft strawberry base. The bright clarity and liveliness of the wine shows it was made slowly and carefully, reveals its youthfulness and conveys exactly what the winery wants to achieve: modernity and elegance, taking the grape from the vine to the bottle. Intense yet discreet floral aromas, and sharp red berries such as strawberries, raspberries and redcurrants. A soft, elegant mouth feel, long and with wrap around acidity and excellent minerality. (January 2013)

FOOD PAIRING SUGGESTIONS Perfect to accompany aperitifs, (charcuterie, cheeses, canapés...) pasta dishes, blue fish. Also good with meat or stews, thanks to its crispness and long finish. Best served at between 12 - 14°C.



www.realrubio.es

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