



# Casa Benasal Rosé



VINTAGE:	2017
CLASIFICACION:	Young
DENOMINATION:	DO VALENCIA
VARIETIES:	Syrah and Monastrell
VITICULTURE:	Old vines. Syrah and monastrell in white clay soil.
OENOLOGY:	Direct press fermentation in stainless steel tanks. Each variety has been processed by its own with native yeast. Work with lees for two months.
ORGANIC:	Yes
SUGAR:	Dry (4gr)
ALCOHOL:	12,5
DESCRIPTION:	Young wine and fruity with sensations of red fruits, red orange and lactic. In mouth, soft, large and fresh with good balance tannin-acidity.
CAPSULE:	Aluminum
CORK:	Synthetic
BOTTLE:	Burgundy
FORMAT:	75cl