

## **ESTRELLA DE MURVIEDRO** **FRIZZANTE ROSÉ** **VARIETAL WINE**

*This wine of natural fermentation with refreshing flavour is excellent as an aperitif or with fish, seafood and rice dishes.*

### **Area of Production**

Mediterranean area, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

### **Grapes Varieties**

35% Tempranillo, 35% Bobal & 30% Moscatel

### **Winemaking**

The three grape varieties are vinified separately. The blend of the varieties has fresh Moscatel must added. The wine is then refermented in pressurised tanks using the Charmat technique, at a controlled temperature of 16°C until it reaches a maximum pressure of 2.5 bars. It is filtered using a 'tangential isobar' system then bottled with a touch of natural residual sugar from fresh Moscatel must.

### **Tasting Note**

Colour: Pale pink and fine bubbles.  
Aroma: Very fresh and intense, with ripe fruits aromas.  
Taste: Refreshing, fruity and young. The gas gives a creamy effect with fruit aromas combined with a slightly sweet but fresh finish.

### **Serving Suggestions**

Ideal as an aperitif or to accompany all types of fish, seafood and rice dishes. Always serve very chilled at around 4°C.

### **Alcohol Content**

7.5% vol.

### **Available in**

750ml

### **LOGISTICAL INFORMATION**

**Closure:** Screw cap  
**Packaging:** 6 bottles per case  
**Euro-pallet:** 95 cases / 570 bottles  
**Rows:** 5  
**Weight:** 824kg

