



## SERICIS CEPAS VIEJAS PINOT NOIR ROSÉ

### VARIETAL WINE

#### 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.

#### Grape Variety

Pinot Noir

#### Winemaking

Careful selection of the best grapes of the Pinot Noir variety. Gentle pressing of the grapes followed by a short maceration on the skins. Only the free-run juice, drawn off by gravity, is used for this wine. Fermentation is in stainless steel vats under temperature control (14°C) for 20 to 25 days, using native yeasts. Later transferred to a 5,000L French oak foudre for two months before bottling.

#### Tasting Note

Colour:

Bright pale pink.

Aroma:

Fruity, with intense notes of red fruit and dairy products with a slight roasted undertone, the result of ageing in a foudre.

Taste:

Fresh and very pleasant with balanced acidity.

#### Serving Suggestions

Sericis Cepas Viejas Pinot Noir Rosé is perfect for accompanying tapas, pasta, rice dishes, fowl, grilled fish and Asian food. It is also an excellent apéritif. Perfect served at: 6 - 8°C.

#### Vintage

2022

#### Alcohol Content

12% vol.

#### Available in

750ml

#### LOGISTICAL INFORMATION

Stopper:

Cork

Packaging:

6 bottles per case

Euro-pallet:

80 cases / 480 bottles

Rows:

5

Weight:

700 kg

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