

GRAPES

100% Garnacha

AGING IN OAK

No Oak Aging

AGING IN BOTTLE

Pressed, fermented and bottled.

No bottle aging

ACIDITY

5.5 g/l

APPELLATION

Navarra D.O.

ALCOHOL

13%

FORMAT

750ml

360° Picture



HISTORY

Bodegas Berceo's history is really close to the history of wine culture in the region of La Rioja. Its existence and foundation goes back to the XX century, more exactly in 1801. The winery is named after Gonzalo de Berceo. He was a monk and a poet in the XIII century, who used to live in Suso Monastery (La Rioja). He was the one who dared to write the first verses in Spanish language, in which wine was the main topic.

TASTE PROFILE

Pink color with violet reflections. On the nose, it is reminiscent of fresh red fruits, and very floral. On the palate, this wine is very fruity with a balanced acidity. It is very tasty, well-balanced and a nice finish.

WINEMAKING

Short, cold maceration, bleeding and cold static settling for subsequent alcoholic fermentation. This method produces the most delicate and fine rosés made of the best variety for making these wines: the Garnacha Tinta.

FOOD PAIRINGS

Try this rosé with a snow cone, or a light salad, or just grab a glass on a sunny day. Pairs well with...life!