



<b>Name:</b>	MARINA DE VALLFORMOSA ROSADO
<b>Year:</b>	2007
<b>Wine type:</b>	Semi-sparkling Rosé
<b>Varieties:</b>	70% Tempranillo 30% Garnacha
<b>D.O.:</b>	Penedès
<b>Vineyard location:</b>	Alt and Central Penedès

### PRODUCTION

**Harvest:** Manual and mechanical.

Tempranillo: Beginning of September. Garnacha: Second fortnight in September.

**Fermentation:** Second natural fermentation in isobaric stainless steel tanks at a controlled temperature of 18°C–20°C.

**Bottling:** May 2008 and during 2008

**Optimum consumption period:** Short-term, maximum 1 year.

**Bottle:** Low-matt Rhine, 750 ml.

### TECHNICAL DETAILS

Alcohol content:	11.55 % Vol.
Residual sugar:	11.0 g/l
Total acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.40 g/l
pH:	2.98

### SAMPLING

**Appearance:** Cherry colour with ruby tones. Fine, elegant bubbles.

**Nose:** Elegant, floral and fruity aroma (strawberry and raspberry).

**Palate:** Round and sensual, while still fresh. Its classic "Petillant" or bubbling stands out. Good balance between the alcohol and sugars, making it rounded and pleasant. Leaves fresh sensations in the mouth with a marked after-taste of the variety.

### SERVING

Recommended for snacks, rice dishes, soups, side-dishes, some vegetables and pasta dishes. It can also be drunk as an aperitif.

Serve between 6°C and 7°C.

### MEDALS AND PRIZES

Gold Medal. Expo Córdoba 1997. Spain

Bronze Medal. Concurso Internacional de Vinos Bacchus 2000.

Spain