

Finca Museum

Museum Rosé

Varietals:

Tempranillo 48%, Garnacha Tinta 25%, Verdejo-Albillo 27%

Tasting Notes:

Pale pink color, clean and bright. Aromas of white flowers and berries, with notes of baking spices as a result of ageing on lees. A broad and complex mouth-feel, with ample volume but at the same time with refreshing acidity. Highly gastronomic.

Vineyards:

Region:	DO Cigales
Vineyard Name:	Miraflores and Others
Vineyard Size:	60 Hectares
Soil Composition:	Sandy loam soil
Elevation:	800m
Training Method:	Trellis
Exposure:	North
Year Planted:	1999
Planting Density:	3,500 vines per hectare

Winemaking:

Harvest:	Machine and Manually harvested late September
Fermentation:	Wine by direct pressing and fermentation in stainless steel vessel
Malolactic Fermentation:	Yes

Aging:

Ageing Potential:	2 Years
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Food Pairing:

It pairs perfectly with Mediterranean cuisine, rice, pastas, white meats and fish.

Technical Data:

Alcohol:	13%
Acidity:	6 grams/liter
Residual Sugar:	0.9 grams/liter
pH:	3.33



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