

La Nevera Rosado

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 100% Grenache

WINEMAKING: After harvest, the grapes are press directly without any skin contact to keep the tannins away and its color as pale as possible. Once fermentation has taken place, the wine is aged in stainless steel tank for one month and then it is filtered and bottled.

AGING: One month in stainless steel

THE STORY

La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated.

THE ADJECTIVES

OVERALL: Good intensity & excellent clarity

AROMAS / FLAVORS: wild strawberry, raspberry, and red currant

MOUTHFEEL: Spicy & Lively

THE SELLING POINTS

Sustainably grown vines planted from 1983

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Salads, charcuteries, prosciutto, cheeses, seafood platters, chinese bbq pork and indian food.

