

Ricardo Dumas

ROSADO

DATA SHEET

Area: D.O. Ribera del Duero

Winery: Bodega Virgen de la Asunción

Vineyard: stony soils which texture is clay-sandy,
at an altitude of 850 metres
Vines has more than 70 years old.

Variety: 100 % Tinta del País

Elaboration: Hand harvest of our own vineyards.
Must fermentation at 12°C to extract its aroma
power.

Aging: 4 months above lees

ANALYSIS

Alcohol: 14 % Vol.

Total Acidity: 6,2 g/l (tartaric)

Volatile: 0,60 g/l (acetic)

pH: 3,51

Res. Sugar: < 2 g/l

TASTING NOTES

Colour: raspberry colour, very clean and bright.

Nose: intense, extremely aromatic, fres fruits of the forest.
Blackberry and raspberry accompanied by floral aromas and
bakery

Mouth: Strong and very fresh. It is perfect to pair with any kind of
food. It is such a gastronomic wine.

