



BODEGAS MARCO REAL



MARCO REAL

Pequeñas Producciones

TERROIR TO THE HIGHEST EXTENT



MARCO REAL PEQUEÑAS PRODUCCIONES GARNACHA ROSADO



GRAPE VARIETIES

100% Garnacha



VINIFICATION

Wine made with 100% Garnacha grapes from Corraliza de los Roncaleses area in Olite, located at an altitude of 388m above sea level.

The vineyard is planted on chalky and clay-loam soils of low fertility. The climate of the area is Mediterranean with Atlantic influences and with the marked influence of the cool, dry Cierzo wind of north-eastern Spain.

The mean annual rainfall is approximately 400 mm.

Mechanical harvesting took place during the last week of September 2017.

Reception of the grapes at the winery, destalking and, once the tank is full, the juice is bled off (saingée) to another stainless steel vat.

After static cold settling at 10°C the must is fermented with selected yeasts at 16–18°C for about 20 days.

Before bottling the wine is clarified, stabilized and filtered.



TASTING NOTES

Pale strawberry colour with bluish rim. Highly intense nose with fragrant aromas of blackberry, grapefruit, apricot and lime, with delicate lilac undertones. Subtle and round on the palate with well-balanced acidity affording freshness and a long finish.



SERVING TEMPERATURE AND WINE PAIRING

Between 8 and 10°C. It is an ideal wine to accompany sushi, rice and pasta dishes, smoked fish, light pork dishes, grilled vegetables, mixed vegetables, foie, hors d'oeuvres, seafood.

Bodegas Marco Real

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