



# MW Rosado



Brand	: MW Rosado
Varietal/Grape	: 50% Tempranillo + 50% Syrah
Vineyards	: 40 hectares of vineyards
Vinification	: Arising from our red grape varieties, this beautiful rosé wine is elaborated after a short cold maceration without pressing (free run wine) and before it begins to ferment until it has reached the desired colour. Afterwards the must is separated from the solid part and it is allowed to ferment at low temperature
Vintage	: 2016
Pairing	: Fish, pates, rice dishes, dried nuts, chocolate, truffles...
Serving Temperature	: 10° - 12°
Tasting notes	: A free run rosé wine (vin de goutte) with an expressive colour arising from the red grape varieties tempranillo and syrah, grown in our own estate. Fragrant on nose with clear notes of mountain herbs and reminiscences of red fruits, with a balanced acidity and ample mouth, filled with fresh, candy and pleasant flavours.

## CONVENTIONAL ANALYTICS :

• Alcohol Volume	: 13,00 (20/20 % Vol.)	Density	: 990,50 (20/20)
• Total Acidity	: 5,96 g/l. Tartárico	PH	: 3,39
• Sulfphites Content	: 96 mg/l.	Sugar Content	: 2,20 g/l.

**Bodegas Montalvo Wilmot – [www.montalvowilmot.com](http://www.montalvowilmot.com)**

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