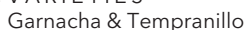




CERVIVA



Finally, the wine will be filtered before being bottled.

[illegible]

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CERVIVA

TERROIR

TAUSTING NOTES

PAIRING

VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12°C. Temperature-controlled fermentation at 18°C (64°F). After clarification and stabilization, the wine is filtered before bottling.

[illegible]

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CERVIVA



2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

Attractive rose colour. Fruity and floral bouquet, typical of Garnacha. Smooth, full-flavoured, balanced.

Ideal with starters, pasta, seafood and vegetables.
Serve between 50-56 degrees.

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.



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