

Melisa

BY
MATARREDONDA

Appellation of Origin:

Vino de la Tierra de Castilla y León

Wine Grape Varietal:

100% Tinta de Toro

Tasting Notes:

Harvest rated as: Excellent
Manual selection of the very best grapes of our vineyard yield of age 80, harvested in 15 kg. boxes, direct bleeding from the tank and macerating for a short period, until reaching the desired color.

Fermenting at a very low temperature to retain fresh and fruity aromas; the fermentation process is stopped in a NATURAL way with the first frosts of winter, thus achieving a semisweet rosé with the own sugars of the grape.

Sight: Pale pink color with bluish hues, clear and glossy.

Nose: intense aromas of fresh fruit, lollipop and strawberry candy.

Taste: Soft in the mouth, sweet, fresh and balanced.

Food pairings: perfect as an appetizer, with sushi and foie gras.

Recommended drinking temperature: 12°

Presentation:

Cardboard boxes of 6 bottles 75 cl.



CELLAR:

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