



# Inurrieta Coral Rosado

*...clean spring air.*



**Limited Edition:** 25.000 bottles.

**Grape varieties:** 100% Cabernet Sauvignon

**Vintage:** 2018

**Alcoholic Percentage:** 12.5 % vol.

**Winemaking process:** Direct bleeding of the must prior to cold maceration of the must with the skins for 2-4 hours, depending on the grape variety. Long fermentation at low temperature for 13 - 17 days.

**Aging:** In stainless steel vats with lees for six months.

## **Tastig Notes:**

Pale pink color Coral. Different, attractive, elegant. It catches you from the time you pour it into the glass like a summer's sunset.

On the nose, delicate and elegant. The aromas of spring and summer stand out: pink grapefruit and white peach supported by a subtle mineral touch.

The fresh, caressing mouth, with a silky texture, formed after six months of aging on its fine lees, invites us to try it over and over again.