



MARQUÉS DE MURRIETA PRIMER ROSÉ 2017

Light pink color full of life and elegant. Fruity and fresh with an amazing complexity.

OWN VINEYARDS

Marqués de Murrieta wines are produced only with grapes from its 300 hectares vineyards (Finca Ygay) surrounding the winery located in Rioja's sub-region of Rioja Alta.

ALCOHOL CONTENT

13% Vol.

GRAPE VARIETY

100% Mazuelo.

MANUAL HARVEST

25th September 2017.

WINEMAKING

Made exclusively with Mazuelo variety. Right after reception in the cellar grapes are de-stemmed and grape juice is separated from grape skins in order to extract the essence of the purest grape juice that will be fermented in a stainless steel tank at a controlled temperature of 10°C (50°F) avoiding malolactic fermentation.

After fermentation the wine is left in contact with its lees for 40 days adding density.

BOTTLING DATE

27th March 2018.

NUMBER OF BOTTLES

5.200 bottles (0,75l).

PAIRING

Smoked tuna, asparagus tips, tomato and basil jam; scarlet shrimp and ginger with olive oil from our Ygay Estate; vegetables salad with shrimp and hazelnut vinaigrette; mille-feuille filled with foie gras and acid apple, raspberry coulis.

SERVING SUGGESTION

In order to enjoy the full aromatic profile we recommend serving it cold at a temperature between 11°-12°C (52-54°F).