



Dominio Vega Linde

MILAGRO - NAVARRA

· ROSADO ·



VARIETIES

Garnacha. If we were to talk about a region in Spain that has promoted and promotes quality rosé wine, that would be Navarra. Its peculiar climate characteristics and the Grenache variety, with its great aromatic potential for this type of wines, offered the ideal conditions to develop this kind of product.

WINEMAKING

Following a short cold maceration period (between 6 and 8 hours), the free-run juice is fermented and then macerated in small stainless-steel vats at a maximum controlled temperature of 28°C with gentle pumping-over for 20 days.

AGEING

The wines obtained remain in contact with the lees in vat for 4 months to preserve the varietal aromas and afford them greater harmony and smoothness in mouth.

TASTING NOTE

Bright red colour with slightly purple hues. Fresh and intense aromas of red fruit, with spicy and mineral notes. It is fresh and well-balanced on the palate showing a silky structure and a persistent after taste. Ideal as an aperitif and to pair with all kinds of Mediterranean dishes.



VINEYARD PLANTED IN 1988