



# GERBERAS

## DRY ROSE

### ARAGON

**VARIETAL:** 100% Garnacha **VINTAGE:** 2016 **ALCOHOL:** 13.5%  
**WINEMAKER:** Jose Luis Chueca

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#### WINEMAKING:

Elaboration: Fermentations in stainless steel tanks from 16°C to 19°C, very short period skin contact (4 to 6 hours) to give its lovely colour.

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**COLOUR:** Clear, bright raspberry.

**AROMA:** floral and spice hints of white pepper.

**PALATE:** smooth and balanced on the palate with a harmonious acidity.

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Cierzo is the name of the wind in Aragon region.

It is a fresh strong and dry wind originated in the Moncayo Mountain due to the pressure difference between the Cantabrian Sea and the Mediterranean Sea. Hinders the development of certain illness, cools the temperature in summer nights and freezes in winter.

The heritage of Aragon is very rich in terms of "Garnacha"; the oldest vineyards date back to 1145 and most probably is the varietal best adapted to the area .

The garnacha wines from Aragon are characterized by their balance, their crisp fruit flavors and their energy and personality.

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Ideal accompaniment to fish, rice, light dishes and starters.

#### TASTING NOTES

#### THE REGION: ARAGON



#### FOOD PAIRINGS