

COLLECTION.

Sorbet

• Garnacha •

SORBET
PALE ROSE
2018

COUNTRY OF ORIGIN

Spain

VARIETALS

80% White Grenache, 20% Red Grenache

WINE MAKING PROCESS

The wine was born in Terra Alta region. Once these two grape varieties are brought to the winery, they're mixed and chilled in dry ice, after a two-hour pre-fermentation cold maceration, the must slowly ferments at a low temperature for twenty days.

TASTING NOTES

The nose has intense floral notes of apple and pear, together with a touch of strawberry and grapefruit. On the palate, the taste is crisp and lively, smooth and refreshing in the mouth with a delightful, clean finish, with notes of fruit and flowers. Extraordinarily refreshing wine, perfect for aperitifs, seafood dishes with fish fresh from the market, shellfish, sushi, risottos and paellas, pasta and any other light dishes.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

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