



COLOMA

Vineyards and Winery since 1966



COLOMA ROSADO PINOT NOIR 2019

Varietal: 100 % Pinot Noir

Appellation: VDT Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Night harvested in the beginning of August. Cold maceration for 6 hours at 10°C. The bleeding process allows us to obtain free-run juice which ferments in temperature-controlled stainless steel tanks at 14°C.

Tasting Notes: This Rosé exhibits an intense bright red currant color. Floral on the nose with hints of strawberry, raspberry and sweet lollipop. Very fresh and fruity taste thanks to its good acidity and tannic structure.

Wine pairing: It pairs well with rice and pasta dishes and poultry.

Peculiarity: Every year it is one of the first wines in Europe, since it is harvested so early; we release each new vintage around the beginning of October.

Alc. 12.5%

Total acidity: 4.8 g/L.

pH: 3.5