

BODEGAS LEGANZA

DON HUGO ROSÉ



VINIFICATION

24 hours cold maceration, free- run and 16°C fermentation.

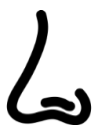
TASTING NOTE



Clean, bright, straw yellow



Fresh, pleasant on the palate.



Aromatic. Herbaceous notes typical of this variety.

FINISH

Medium finish, the herbaceous notes persist.

SUGGESTED FOOD PAIRING:

Frankfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

ANALYTICAL DATA

ALCOHOLIC VOLUME
13,37 (%)
VOLATILE ACIDITY
0,37 g/l ac. Acet.
TOTAL ACIDITY
5,90 g/l ac. Tart.
RESIDUAL SUGAR
1,7 g/l



7-10° Celsius / 45-50° Fahrenheit

BODEGAS LEGANZA

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