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ALFREDO MAESTRO CAÑONAZO PET' NAT' ROSADO

ALFREDO MAESTRO VITICULTOR, Varias zonas

2022 34216 75 CL

NATURAL



Grape varieties

Pinot noir (95%), Garnacha tintorera (Alicante Bouschet) (5%)

Origin

Spain, Various regions, Varias zonas, Cabanes (Pinot noir) y Peñafiel (Garnacha tintorera)

Soil

Pinot n.: limestone at 350 m altitude Garnacha t.: alluvial soil at 750 m altitude

Vinification

manual harvest, direct pressing, alcoholic fermentation in stainless steel tanks with native yeasts, bottled with residual sugars for the end of fermentation in the bottle, manual riddling for 9 months, manual disgorging

Ageing

9 months on fine lees, in the bottle

Characteristics

Rosé, Natural, Sparkling, Fruity and juicy

Properties

Alcohol: 12 %, Ph: 3,13, SO2: <10, Residual sugar: 2 g/l

Also appears in:

Price: 10 - 20€