



Sierra Blanca Rose of Zinfandel



Varietal: 100% Zinfandel

Soil:

Elevation:

Practice: 100% natural and sustainable methods and green practices.

Dry Extract: gr / liter

Appellation: Guadalupe Valley

Production: cs

Alcohol %: 13.8

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Clean, very faint pink color with steely edge, very bright with medium density. On the nose its fresh aromas of freshly cut red fruits, mineral, floral, highlighting the aroma of rose petals. On the palate it has a firm acidity that gives it a pleasant freshness, slightly mouthed, which causes a pleasant sensation.

Vinification: Alcoholic fermentation is done at controlled temperature. Refined on stainless steel tanks.

Food Pairing: It is a perfect accompaniment to red fruit salads with goat cheese, fresh seafood, ceviche, tuna carpaccio, salmon, fresh cheeses, etc.

Accolades

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