

Lacrima Baccus Rosé & Clear



Technical Details

- > **Appellation:** D.O. Penedès
- > **Alcohol:** 12% vol
- > **Residual sugar:** <0.8 g/L
- > **Varieties:** Pinot Noir, Garnacha
- > **Serving temperature:** 44 - 57° F

Winemaking

- > **Fermentation:** Harvesting and vinification of the 2 varieties are done separately. Part of the wine is produced as "blanc de noirs" and the other part with a maximum of 3 hours of contact between the must and the skins. The first musts are selected to make the alcoholic fermentation in stainless tanks. Blending of the different varieties of wines to find the perfect combination, clarification and tartaric stabilization before bottling.

Tasting Notes

- > **Appearance:** Clean and bright, pale salmon colour.
- > **Nose:** Intensely fruity, tropical red fruit (like grapefruit, blood orange), fresh red fruit (strawberries) and orange blossom.
- > **Palate:** Fruity and floral bouquet, fresh, high acidity, long and very pleasant finish.

Pairing

- > Spaghetti, fajitas and tacos are the best company for this wine.