

# Si de Lacrima Baccus Rosé



## Technical Details

- > **Appellation:** D.O. Penedès
- > **Alcohol:** 12% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Garnacha, Tempranillo, Syrah
- > **Serving temperature:** 44 - 57° F

## Winemaking

- > **Fermentation:** Each variety is picked and fermented separately. The grapes are pressed pneumatically, subsequent selection of the must, and alcoholic fermentation. Racking after the alcoholic fermentation, blending of varietal wines, clarification, tartaric stabilization and micro filtering prior to bottling.

## Tasting Notes

- > **Appearance:** Deep and attractive red currant pink with violet hues.
- > **Nose:** Intensely fruity, with aromas of strawberries, cherries and wild berries.
- > **Palate:** In harmony with its bouquet, fruity, elegant, very soft in general and with great character.

## Pairing

- > This is an ideal wine for aperitifs and perfectly accompanies first courses, light dishes of fish, shellfish, smoked fish and meats, rice and pasta as well as cheeses and light meat dishes.