

GRUPO  
**LA  
NAVARRA**

**Belasco &  
Berasategui**  
Selección

**MARTIN BERASATEGUI ROSÉ**

**VARIETIES**  
Garnacha

**VINIFICATION**

Our delicious rosé is made using first-run methods collecting the must through gravity after 10 hours of maceration with the skins. Fermentation takes place in stainless steel tanks with temperature controlled from 20 to 22°.

**TASTING NOTES**

Its aromatic profile is highly complex with red berries (strawberry, cherry, blackberry) and a slight hint of citrus notes such as orange peel. Martin Berasategui Rosé is fruity, unctuous, very elegant and fresh at all stages in the mouth, leaving and aftertaste that is full of fruit and unctuousness.

**SERVING TEMPERATURE AND WINE PAIRING**

Between 6 and 8°C. It is an ideal wine to accompany rice and pasta dishes, fishes like hake, starters, salads and smoked meats.

**Grupo La Navarra**

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