



BODEGAS MARCO REAL

HOMENAJE

ENJOY LIFE, ENJOY HOMENAJE

HOMENAJE ROSÉ



GRAPE 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°C.



TASTING NOTES

Raspberry – pink colored wine, characteristic of the main variety, this rosé has a fruity aroma of strawberries, raspberries and citric hints. In the mouth, it has a smooth, pleasant entrance that reminds us of what we first appreciated in the nose. The even balance between structure and acidity intensifies the flavor of the wine.



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.

Bodegas Marco Real

Ctra Pamplona-Zaragoza, Km 38. 31390, Olite-Navarra www.familialabelasco.com

Fb: @BodegasMarcoReal

TW: @BodegaMarcoReal

Ig: @GrupoLaNavarra

