Paniza
bodegas

# FÁBULA DE PANIZA GARNACHA ROSÉ 2021

D.O.P. CARIÑENA

ALCOHOL
13,5% VOL.
VARIETIES
100% Garnacha

## TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

## TASTING NOTES

Pale pink colour, with a crystalline aspect. Fruity aromas typical of the Garnacha grape variety, evoking wild berries, strawberries and raspberries, with subtle floral notes. Fresh and smooth.

## PAIRING

With a good structure and amplitude. Ideal with seafood, pasta and poultry. Serve between 53-59 degrees.

## VINIFICATION

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling..

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