

BODEGAS
CELAYA
EST. 1927



Celaya PET Rose

Type: ROSE DRY VINTAGE

Grape Varietal: Tempranillo 100%

Production area: South East Spain

% by Vol.: 12

Size: 5.000 ml. (Also available in 2.000 ml)

Tasting note: Very bright salmon color. Nose of good intensity, very floral, with hints of red fruit. On the palate, very fresh, sweet, crispy and perfect acidity. Very attractive and well balanced.

Winemaking: The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

Serving suggestions: Perfect to drink with tapas, meats and stews Serving temperature: Between 14 and 17°C (57° and 63°F)

PET per Case: 3 (Europallet: 132

20'container: 11 euro pallets 1.452

40'container loaded by euro pallets (24): 3.168

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