



PANIZA GARNACHA ROSE

Rose wine

Grape Varieties:

100% Garnacha

Vineyards:

2,200 ha at 700 metres altitude

Region: D.O. P. Cariñena

Logistical information:

Bottles per case: 6 x 75 cl
Bottle dimensions (mm): 75,2 wide x 299,5 high
Empty bottle weight (g): 390
Full bottle weight (g): 1.150
Case dimensions (mm): 232x156x306
Case weight (kg): 7,05
Cases per palette: 100
Case configuration: 4 layers x 25 cases
Palette dimensions (mm): 1200x800x1700
Loaded palette weight (kg): 732

Vinification: Light fermentation takes place in stainless steel tanks, with an exhaustive control of its development and temperature.

Certificates: IFS- International Food Standard, BRC- Global Standard Food.

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, with a good structure and amplitude. Ideal with seafood, pastas and poultry. Serve at 10-12°C (50-54°F).

Climate: Continental climate with very hot summers and very cold winters, and a sharp contrast in temperature between night and day. Annual precipitation is low (360 mm), while insolation is high (2,800 hours). These factors favour intense and complex wines, full of character.

Terroir: Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

Winery: Our winery receives an average of 16 million kilograms of grapes a year and has a storage capacity of 11 million litres. Equipped with the latest wine-making technology, fermentation and stabilization take place under temperature-controlled conditions. Storage and ageing are allocated according to type of wine: young whites, rosés and reds in stainless steel; Crianzas, Reservas and Gran Reservas in our cool dark cellars, where there are 13,000 French and American oak barrels and an area for bottle-ageing. Our bottling line has a capacity of 10,000 bottles per hour.