



# PINK ELEPHANT

SPARKLING ROSÉ, SPAIN

50% VIURA, 50% TEMPRANILLO



## COLOUR:

Vibrant Pink

## AROMAS:

An elegant bouquet with hints of strawberry and summer fruits

## PALATE:

A soft fine mousse underpins delicate hints of strawberry to give a balanced and refreshing fruit driven finish

## AGEING POTENTIAL:

This sparkling wine is enjoyed best whilst youthful and fresh

## BACKGROUND:

Early-picked fruit gives a basis for freshness and acidity. The grapes are destemmed, crushed then pressed before fermentation with short skin contact to extract the vibrant salmon pink colour evident in the finished wine. A cool ferment at 16° ensures freshness and primary fruit aromas. The secondary 'Charmat Method' fermentation in tank allows the wine to develop the full, complex yet delicate character that is Pink Elephant

## FOOD MATCH:

Ideal as a party fizz and perfect with summer salads and fruit desserts

## WINE ANALYSIS:

Alcohol: 11%:  
Titratable acidity: 6g/litre  
pH: 3.2  
Residual Sugar: 21g/litre  
Bar Pressure: 4.6 bar

## WINEMAKER:

Antolin González