10 INTERNATIONAL WINE BRANDING EXCELLENCE



PINK ELEPHANT

NAVARRA, SPAIN

100% GARNACHA



COLOUR:

Pink satin colour

AROMAS:

Delicate aromas of red fruits such as strawberries, with hints of white flowers

PALATE:

Intense fruity flavours on the palate. Velvety, well-balanced and fresh

AGEING POTENTIAL:

This wine has been made to be enjoyed when youthful and fresh

BACKGROUND:

Only the best Garnacha grapes are selected for Pink Elephant, where every ounce of flavour is extracted to create the perfect Rosé. The vineyards are located above the Ebro and Aragon rivers, providing a climate of extremely cold winters and very warm summers. Each step of the winemaking process is carried out under strict quality controls to ensure an exacting wine reaches the glass

FOOD MATCH:

Pink Elephant Rosé is ideal with Asian cuisine, white meat, salad, sea food, pasta, and paella

WINE ANALYSIS:

Alcohol 12.5% Titratable acidity 5 g/litre pH 3.4 Residual Sugar 1.4 g/litre

WINEMAKER:

Isobel Lopez