

OZU

BY OTAZU

ROSADO MERLOT

2023



100% - Merlot.



September 2023.



Our rosé is made using the traditional saignée method, to fully respect the quality of the fruit and maintain its singularity. After a cold maceration of 12 hours during which the must is obtaining its typical pink color, it is fermented in temperature-controlled stainless steel tanks.



2 months aged on its lees in vats.



8°C-10°C. (46° - 50° F)



Strawberry pink color with purple hues.



On the nose, this is a floral rosé wine, with red fruits notes.



Rich, fresh and fruity on the mouth.



Cold and warm salads, rice meals, pasta, vegetables, cold meat.