

OZU

BY OTAZU

ROSÉ TEMPRANILLO

2023



100% - Tempranillo.



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 one hour during which the must is obtaining its typical pink color, it is fermented in temperature-controlled stainless steel tanks.



Aged on its lees for one month and a half in vats.



8°C-10°C. (46° - 50° F)



Pale rosé color, bright and lively.



Delicate on the nose with red fruits and citrus notes.



Fresh and subtle on the mouth.



Cold and warm salads, rice meals, pastas, vegetables, cold meat and soft cheeses.