

BODEGAS EL PARADOR

Designation of Origin

Navarra

Vintage

2021

Ageing

Young wine.

Type of bottle

Bordelaise Nova white colour of 75 cl.

Varietals

Garnacha

Winemaking

After 6 to 12 hours of maceration, the must is bled off. The wine then fermented in temperature controlled stainless steel tanks.



El Parador Rosado

“**“El Parador” was a coaching inn, built in 1842.**”

Javier Garbayo. Winemaker.

Tasting notes

Strawberry colour, lively and bright.

Complex and intense nose. Aroma of strawberry and raspberry.

In the mouth it is fresh with balanced acidity and a long finish with a strawberry aftertaste.

Analysis

ABV: 13.5 % by Vol.

Free SO₂: 29 mg/l.

Total SO₂: 89 mg/l.

Total acidity: 3.5 g/l (s.a).

Volatile acidity: 0.33 g/l (a.a.).

Residual sugar: 1.6 g/l.