

El Parador Rosado Garnacha Navarra

Bodegas El Parador

Spain - Navarra

El Parador Rosado is made from 100% Garnacha. This wine shows a vivid and bright strawberry color, intense aromas, clean and very fruity with Strawberry and Raspberry aromas. In the mouth, the wine is tasty, balanced and fresh.

Specifications	
Wine Type	Rosé
Varietals	100% Garnacha
Age of Vines	Average 20 years
Soil type	Limestone
Vinification	Machine harvested. Cold maceration at 12°C for 12-24 hours. Rosé color is coming from bleeding technique. Wine was slightly filtered before bottling. > Fermented in tank (no oak). Wine was slightly filtered before bottling. Free SO 2 : 29 mg/l > Total SO 2 : 89 mg/l TA: 3.5 g/l RS: 1.6 g/l
Production	80,000 (9-liter cases)
Pairings	Salads, Pasta dishes, Mild Cheese, White fish, Seafood, Sushi, Chicken meat, Pork and smoked meat.



Codes, Weights and Measures	
UPC	7 84585 02888 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02888 4
Case Weight	32
Cases/Pallet	56
Layers/Pallet	14
ABV	13.5%
SRP	\$ 14.99 USD 750mL Bottle