



SAN PEDRO
BODEGA

100% Tempranillo

CAMPELLARES ROSADO is a wine made entirely with Tempranillo grapes, selected in the field, thereby ensuring a top quality product. Vinification follows traditional free-run methods. After a few hours' maceration of the skins in the grape juice, we collect the free-run juice, because it is the fruitiest, to make this wine. Alcoholic fermentation takes place in stainless steel tanks at controlled temperatures ranging from 16 °C to 18 °C.

SIGHT: Campellares Rosado is bright, clean wine. Strikingly intense, deep strawberry-pink.

NOSE: Very powerful and complex nose, where numerous fruity and floral aromas coexist.

TASTE: Notable vividness and freshness.

It is perfect with salads, meat and fish.

SERVING TEMPERATURE: 12 °C