



VINOS DE LA FAMILIA OSBORNE-OSBORNE

ROL DE LAROSA



Winery:

Viñedos Mar de Arbolada

Grape varieties:

100% Albariño

Location:

DO. Rias Baixas
Besomaño / Ribadumia (Pontevedra)

Alcohol degree: 12,5°C

Fermentation:

For 19 days at 16°C temperature.

Maceration Time:

Prensado Directo.

Ageing:

4 months in casks with Batonnages fortnightly on lees .

Tasting:

- It comes from a selection of vineyards of the Albariño variety arranged in bower and aged between 40 and 80 years. Nice straw-colored with steely trim. Intense nose with fruit aromas of green apple, pear, pineapple, soft citrus notes on a background of eno, herbs and white flowers. The palate has good input, is broad, balanced, satiny and elegant acidity with honeyed sensations. Very intense and fruity aftertaste with memories of white flowers.



COMPAÑÍA DE VIÑEDOS IBERIAN S.L.

Tel. 956 854 204 - Fax. 956 852 339 - www.vinosiberian.com

