

J. Chivite Family Estates

Las Fincas Rosado Magnum 2023



ROSÉ STILL
WINE



SPAIN



NAVARRA



SUITABLE
FOR VEGANS

TASTING NOTE

Intense and fruity nose: strawberry, pomegranate, raspberry, white stone fruit, cherry, and blackberry with a hint of rose petals. Palate is smooth, balanced, textured, and lively. Long finish with lingering cherry notes. Surprisingly robust given its delicate appearance—smooth, balanced, unctuous, and persistent.

VINIFICATION

Crafted via saignée method, post-maceration for aroma extraction, preserving refinement. Low-temp fermentation around 21 days in stainless steel tanks. Lees-aged, showcasing meticulous winemaking, capturing distinct elegance

FOOD MATCHING

All kinds of meat, river fish, stews and cheese, with some spices too, such as Moroccan dishes and also roasted vegetables.

SIZE	150cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Garnacha (65%), Tempranillo (35%)
CLOSURE	Natural Cork
SKU CODE	B4338023
EXPRESSION	Delicate & Light Rose
COUNTRY	Spain
REGION	Navarra
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.25
TOTAL ACIDITY	5.7g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	B4338023