



Chan de Rosas clásico

Producer: Premium Fincas

Region: DO Rías Baixas

Grape variety: Albariño

Vintage: 2023

ABV: 13%

Vineyard: granite soil and Atlantic climate.

Aging: Minimum aging of 3 months in stainless steel tanks. A weekly 'bâttonage' is carried out to keep the lees in suspension.

Elaboration: Maceration of the grapes prior to fermentation and the alcoholic fermentation in stainless steel tanks at controlled temperature.

Tasting note: It has a pale-yellow color with greenish reflections. Citrus and white fruit aromas on the nose and fresh and round flavor in the mouth.

Pairing: Is paired well with fish, seafood, rice and sushi.