



Príncipe de Viana Edición Rosa 2016- 6x750

BODEGAS PRINCIPE DE VIANA

D.O. Navarra — Cadreita-Murchante

THE WINERY

Bodegas Príncipe de Viana was established in 1983. A modern winemaking facility is located in close proximity to the vines. Harvesting is done by hand and by machine, much of it during cool nighttime hours. Aging of red wines and fermentation of Chardonnay takes place in barrels of French and American oak, including barrels from the bodega's sister firm, Tonelería Intona. Reflecting wine's nobility among agricultural products, the bodega's Navarran name is a legendary title of Spanish royal succession originating in 1423.

THE WINE

A serious yet fresh, dry Rosado from sustainably-farmed old Garnacha vines. An appealing satin pink, with delicate fruit aromas. Fresh, subtle flavors of cherries and wild strawberries.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 100% Garnacha
- Vineyards:** San Nicolás vineyard near Cadreita.
- Winemaking:** At Príncipe de Viana, Garnacha is harvested from single vineyard San Nicolás in Navarra, exclusively dedicated to the production of quality rosé. Edición Rosa is made in the tradition saignée bleeding method using whole cluster carbonic maceration at 39.2°F. Only the must is then gravity extracted into stainless steel tanks for cold fermentation at 55-55° F.
- Winemaker:** Pablo Pávez
- Alcohol:** 14%



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