

LIVIUS BARREL FERMENTED ROSÉ

The grapes used to produce this wine come from Garnacha vines. Grapes are hand-harvested in 15 kg plastic boxes.

Bunches are selected one by one on the grape sorting table. Afterwards, they are destemmed and crushed and transferred to stainless steel truncated cone deposits. Grapes are macerated for 16 hours to drain the free-run juice. The must is then fermented in new French oak barrels and aged for 12 months.

TASTING NOTES

Intense and brilliant raspberry colour. Complex fruity aromas with perfectly integrated toffee and mineral nuances. A creamy, full and balanced wine with good acidity. Hints of strawberry licorice. Very pleasant mineral aftertaste.

CHARACTERISTICS



100% Garnacha



14



12 months in
French oak barrels



Sobrel



92 points Wine Enthusiast
2020



90 points Tim Atkin