

GARCIA CARRION

SINCE 1890

JAUME SERRA

The soil in the area is mostly calcareous, a bit sandy, relatively clayey with low organic matter content and not very fertile. There is a Mediterranean climate transition between coastal and continental, with milder temperatures; cold winters and hot summers.



PINOT NOIR ROSÉ BRUT



100% Pinot Noir

11,5% Vol.

Dosage: Brut (10 g/L)

Minimum 16 months of bottle aging with its lees



TASTING NOTES

Delicate pale cherry color with persistent fine and small bubbles. On the nose it shows intense aromas of red fruits, with a citric touch that adds freshness. The lees with which it was aged with adds complex hints of nutty aromas. Well balanced on the palate with an explosive aftertaste.



FOOD PAIRING

Perfect with pasta or rice dishes, as well as roast chicken or turkey.



Best served at 4 - 6°C

We recommend drinking it during the current year to take advantage of its full potential.