



WINES

BODEGAS NODUS

El Chaval Rosé



TECHNICAL DATA



D.O.: Utiel-Requena
Grape Varieties: 100% Bobal

WINEMAKING PROCESS



Harvest category: Organic
Manufacturing Process: A variety native to the Valencia region. This wine has a unique, young character with a clear Mediterranean influence. The grapes undergo a period of cold maceration and are fermented at 16°. The must is then drawn off to preserve its full flavour.

TASTING NOTES



Appearance: Intense, bright elegant raspberry colour.

Aromas: Persistent red fruit notes, with raspberry standing out.

Palate: Fleshy and smooth with a refreshing, lively acidity, leaving a very desirable finish.

FOOD PAIRING



Pairing: Ideal for rice, pasta and dishes of mixed flavours
Serving Temperature: 8-10°C

LOGISTICS



Europallet
Cases of 6 bottles
Case weight: 7.32 kg
720 bottles/pallet
Bottle Bar Code: 8437007174755



VERY FINE VINOS
EXPORT MANAGEMENT