



INURRIETA

# Inurrieta Coral Rosado 2021

*...clean spring air.*



**Grape varieties:** 60% Cabernet Sauvignon, 40% Garnacha.

**Vinification:** Direct collection of free-run must after a cold soak with the skins lasting 2-4 hours depending on the grape variety. Low-temperature fermentation lasting 16 days.

**Tasting notes:** Pale coral pink. Different, attractive, elegant. It captivates from the time you pour it, with the colour of a summer sunset.

Delicate, elegant nose, with outstanding spring and summer aromas: lilacs, pink grapefruit and white peach supported by a subtle mineral touch. Fresh and caressing in the mouth, with a silky texture formed after six months of reverie on its fine lees, it entices us to sip it over and over again.

**Awards:** Medalla de Oro-Challenge Int. du Vin 2021, Medalla de Plata-Conc. Int. Mundus Vini 2021, Medalla de Plata - Concurso International Mundus Vini 2020, Medalla de Plata - Bacchus 2020, Medalla de Oro - Concurso mundial de Bruselas 2019, Medalla de Bronce - Concurso International Wine & Spirit Competition 2018

Alcoholic Percentage: 13,5%  
Serving temperature: 8-10°C



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