

Street Wines, street wines
for incorrigible urbanites.

Enreda. Shhh, neighbors are
going to complain... therefore,
we invite them... Right, take
another bottle... Don't you
have somewhere to be? Yes we
do, however we prefer to stay.



ENREDA. ROSÉ WINE

GRAPE VARIETY: Garnacha, granatxa, grenache, berna-
cha, carignane, cannonau... the grape variety of the thou-
sand names.

PREPARATION: The grape is placed in stainless steel tanks,
drawing off the first juice press after 24-48 hours of cold
maceration. A static racking is carried out to ferment then
with a temperature between 17° C and 20° C.

COLOR: Very bright pink with purple reflections.

AROMA: Memories of candy, lollipop and raspberries, all
surrounded with a floral component of roses and violets. In
the mouth it is fresh, offering a pleasant acidity with a
good balance and fruity and refreshing finish.

TASTE: On the palate, fresh, pleasant and fruity when
passing through the mouth with a complex ending that
invites us to continue drinking.

AFTERTASTE: Persistent, highlighting excellent reminis-
cence of red fruits, strawberry, raspberry with a hint of
flowers and citrus peel.

GASTRONOMIC ADVICE: Cold creams, vegetable stew,
smoked salmon and marinades.

RECOMMENDED SERVING TEMPERATURE: 8° C to 10° C.

STORAGE: It is recommended to be consumed no later than
two years from its release and it should always be kept in a
cool, dark and quiet place.

STREET WINES

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