

Premium Blend

FYI Rosé Blend

Graffiti is art that is written, painted, or drawn on a wall in public view. Through the years, it has become an icon of modernity. As the art of blending, FYI is an innovative expression and way of understanding winemaking. A blend of different grapes aiming to surprise and deliver another way of enjoying wine.

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY	STYLE
Garnacha & Tempranillo	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**Between 8-10ºC**

Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

Food Pairing

Accompanies all kinds of starters, fish and seafood.

Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale coloured Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperaturas, similar to white wines, at around 12-14ºC, with extended lees contact for 3-4 months before assembly and bottling.