



RAICES

CADADIA

BOBAL – MONASTRELL

Cada dia means every day and this is exactly what these three blends and colours stand for: every day easy drinking and thirst quenching wines made from the most authentic Spanish grape varieties.

- **Colour:** Soft pale pink bluish grey colour (œil de perdrix)
- **Origin:** Valencia
- **General characteristics:** Bobal and Monastrell (=Mourvèdre in France), two great authentic varieties from south-east Spain when turned into rosé show a basket full of red and black fruit and very floral aromas. Typical southern varieties that need a lot of sun hours to ripen at its best. Bobal for the florality, the delicacy. Monastrell for the structure and acidity. Both extreme dark and robust varieties which turn into swinging light wines when made as rosé.

Raices Cadadia Rosé Bobal – Monastrell 2018

D.O.P Valencia • 12.5% Vol.

Pleasant fruity nose with notes of raspberry, blackcurrant, black cherry, wild strawberry and floral with a hint of violet. A slight peppery touch enhances the overall impression. Fresh and fruity on the palate with a good body and a hint of alcohol. Smooth and seductive tannins shape the structure of this delightful wine. A slight final bitterness offers a nice palatability.

Pairings: A wine to enjoy any time, with a surf and turf barbecue, grilled fish (red mullet, sea bream, sardines), grilled sausages, chorizo, tomato pasta, shrimps, shellfish, clams, cheeses such as Cantal, Picodon, Pelardon and Banon, or even a fruit salad or strawberry soup.