



GLÁRIMA ROSADO 2025

D.O.P. SOMONTANO

"A wine to enjoy the
simple pleasures of life."



VARIETIES

Syrah and Cabernet Sauvignon.



TASTING NOTES

COLOR: Bright pink strawberry with violet and blue hues.

NOSE: Juicy notes of red fruit such as strawberry, raspberry, watermelon and yogurt.

PALATE: Complex, with a vibrant and fresh acidity.

PAIRING: Appetizer, salads, pasta and rice.

SERVICE TEMPERATURE: 10°C - 11°C.



VINEYARD CHARACTERISTICS

The grapes for this wine are from the Torresalas vineyards. Vines are trained on wires using a trellised system at a height of 1,8m. and are pruned to leave a single spur, known as the "unilateral cordon royat". 4115 plants/Ha.



HARVEST AND WINEMAKING

Harvest is conducted at night during the second week of August. Cold maceration lasts 4–6 hours, until the desired color is achieved. Alcoholic fermentation is carried out with selected yeasts at a controlled temperature between 14 and 16°C. Both varieties are fermented separately in concrete vessels.



◆ PACKAGING AND LOGISTICS



Bottle: Bordeaux Optima - Amber

Bottle EAN: 8437015144054

- Bottle weight: 1,115 kg.

- Cork type: Advantec / Winch

Case EAN (6 bottles): 18437015144051

- Case dimensions: 22,6 x 15,2 x 20,8 cm.

- Case weight: 6,9 kg.

- Cases per pallet: 125 cases

- Bottles per pallet: 750 bottles

- Euro pallet: 80 x 120 x 156 cm.

- Pallet weight: 882 kg.

ANALYSIS

Alcohol 13% · Acidity g/l: 5,47 · Residual sugar g/l: 0,73

Relative density: 0,9900 · PH: 3,55

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



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