HOUSE OF TOWNEND

Campo Nuevo Garnacha Rosé

Price	£8.99
Code	CAMP085

A fantastic, fruit driven rosé that's perfect for the BBQ season, or when you want to impress those boring friends that just go on and on and on about blush Zinfandels or their villa in Provence!

Tasting Notes:

The nose has aromas of strawberry, raspberry and redcurrant. There is a subtle creamy edge on the palate and its very well balanced and offers terrific value. Yes it's dry, but it has all the body and character to make it a great food wine too.

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Specification	
Vinification	Garnacha (Grenache Noir in France) is naturally at home in the warm and open vineyards of Navarra, where it has become the backbone of many wines. The Garnacha grapes for this light and crisp rosé were picked over several days to isolate the grapes best utilised for a rosé. The grapes were de-stemmed, and transferred into large steel tanks and fermented on skins at lukewarm temperatures for around 4 days, to attain the correct colour for the regions rules. (yes, they really do have a colour scale for rosé in Navarra). At this point the now pink juice is racked off to be fermented to dryness in a separate steel tank, whilst the remaining red grape skins and pulp are fermented to dryness and used as 'seasoning' for other red wines. The pink wine is then filtered and bottled early to preserve the freshness, peppery and yet crisp nature of the Garnacha grape.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Navarra
Type	Rosé Wine
Grapes	Garnacha
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Bodegas Agronavarra
Producer Overview	Founded in 1983 under the name Brana Vieja, the company has operated under its new name Bodegas Agronavarra since 2013.
Closure Type	Screw Cap
Food Matches	A great BBQ wine. Especially good with grilled haloumi skewers.