



Grapes Varieties: 100 % Tempranillo. From vineyards with stocks from 15 to 25 years old.

Soils: Clayey - loam soils at an altitude of 800 m

Alcoholic fermentation in stainless steel tanks with a maximum capacity of 20,000 Kg at a controlled temperature of 16 to 18°C.

Bottle aged for a minimum of 2 months before marketing

Production: 30.000 bottles

Serve at 6-7 °C

TASTING NOTE:

On first impressions, it is clear and bright, with strawberry-red and blackcurrant-pink tones.

On the nose, its primary freshness stands out, with hints of red berry and floral fruits. A wine with its own personality which can be appreciated through its vintage mineral undertones.

On the palate it is smooth, crisp, creamy, and long-lasting for a rosé. A slight acidic finish leaves a refreshing after-taste.