

Rosé



Type

Dry rosé

The vineyards

Grapes from the floor of the Valley of Nekeas are chosen due to its orientation and type of soil, providing a perfect balance between the sweetness of good concentration and appropriate acidity.

A few technical notes

Cold skin maceration. The length of maceration depends on the colour characteristics of each harvest. The must used for this wine is obtained by the saignée method. No malolactic fermentation. Fined, cold stabilised, micro-filtered and bottled.

Temperature

Ideal serving temperature: between 8°C and 12° C.

Tasting notes

Bright, suggestive strawberry colour. An explosion of raspberry, blackberry and strawberry aromas invite the mouth. Medium-bodied with excellent acidity, making for a sweet, highly refreshing finish.

Best consumed

Like all rosés worth their salt, this wine is at its finest in its first year, although its good density and balance mean that it can be kept for at least one more year.

Gastronomic notes

Outstanding aperitif all year round, although most highly recommended in the summer. Fabulous with paella, pasta and pizza. The New York Times recommended it with hot dogs.