

ROSA ROSÉ

Garnacha y Cabernet Sauvignon

D.O. Valencia

Estate: El Catalí (Agullent - Spain)

Altitude: 600m

Soil type: Limestone-Clay

Vineyard age: 20 years

Cultivation: Irrigated



VINEYARD

Made with the Garnacha and Cabernet Sauvignon varieties from our own vineyards at their peak of maturity, from the Finca "El Catalí", located in the heart of the Albaida Valley, south of the province of Valencia and 600 m above sea level. The vineyards, raised on the trellis, and oriented from east to west, enjoy perfect ventilation and good sunshine. They grow in fresh white clay soils, providing them with good acidity and freshness.

ELABORATION

We elaborate following the traditional and highest quality method the "Saignée method", using only the yolk must and controlling the temperature 10°-12° with the latest technology to avoid oxidation and the start of fermentation

Subsequently, with a sophisticated selection of yeasts, we let it ferment for 3-4 weeks, controlling the fermentation temperature at around 15° to preserve the varietal aromas.

Once the fermentation is finished, we let it rest with its lees for the necessary time until our team of oenologists considers that it has reached its optimum point. In this way we obtain a tasty wine with a great aromatic load.

TASTING NOTES

Our sophisticated rosé wine has a lively raspberry color, with pinkish nuances. With a good aromatic intensity, notes of ripe red fruit and herbaceous touches that give it freshness. The palate is tasty, with good acidity and notes of fresh fruit, which make it a long wine with good aromatic persistence. Undoubtedly an elegant and fresh rosewood that reminds us of the freshness of the Mediterranean

WINEMAKER RECOMMENDED

It pairs very well with blue and white fish, pasta and rice. Serve at a temperature of 5°-8°

Alcohol Vol: 14°
Format : 75cl
Contains Sulfites



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