



# PINUAGA

## *Rose 2017*

### Winemaker Comments

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#### Colour:

Vivid and Intense Rose Color

#### Nose:

Intense and sharply floral and fruity. Highlight notes of magnolia, raspberry and blueberries, all nicely crimped together.

#### Palate:

Well assembled soft and elegant. The first flavour is wide and generous. The palate is structured, marked by an elegant acidity. The end is balanced and very pleasant.

#### Wine Analysis:

13,5% vol

#### Serving Temperature:

6°C

#### Food Pairing:

Fresh, versatile and elegant, combines perfectly with pasta, salads and rice dishes. Also great with barbecue grilled fish and chicken.

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# pinuaga

BODEGAS Y VIÑEDOS



ES-ECO-002 CM  
Agriculture UE

## PINUAGA *Rose 2017*

*This wine is the result of the hard work of Pilar Garcia Granero and Esther Pinuaga, two female winemakers who believe that Spain is one of the best places to make authentic Saigné Rosé. "We made this rosé like our grandmothers used to cook, slowly with much care and love "*

### Appellation

Vino de la Tierra de Castilla

### Grape Variety

85% Tempranillo 15% Grenache

### Soils/Vines

*This wine comes primarily from a three hectare vineyard consisting of red clay named El Aguila that is planted to an old clone of Tempranillo called Cencibel in our region. This special clone produces smaller grapes with very soft and silky skin and has a much longer ripening period. We blend this fruit with 15% of Grenache from a neighboring plot that provides freshness and elegant acidity. **Production is limited to 6.000 bottles.***

**Harvest:** By hand early September

**Age of vines :** 65 years

**Soils:** Clay Soils

**Elevation:** 720 meters.

**Conduction:** Bush vines/gobelet

**Plants per Ha:** 1.200

**Yields:** 2.500 kg/HA.

**Farming methods :**Organic  
Vegan

### Wine Making

Vines are hand-harvested during the night in 10 kg cases. Before grapes enter the winery they are classified using a sorting table. Grapes are de-stemmed and crushed to obtain maximum extraction. Must remains in contact with skin before fermentation begins for 6 hours at very low temperatures. Wine is then bled-off / saigned to another tank and fermented without skin contact.

## AWARDS AND RECOGNITIONS

- Silver Medal Millesime Bio Contest 2017 ( Marseille, France )
- Silver Medal Millesime Bio Contest 2016 ( Marseille, France )