

Pinuaga Rosé 2022

TERROIR

This wine comes primarily from a three hectare vineyard named El Aguila. Predominant grape is an old clone of Tempranillo called Cencibel in our región and soils are mainly red clay. This special clone produces smaller grapes with very soft and silky skin and has a much longer ripening period. We blend this fruit with 50%% of Grenache from a neighboring plot that provides freshness and elegant acidity.

APPELLATION	PLOT SIZE	AGE OF VINES
IGP Castilla	3 Ha Altitude 750-800m	8-40 years Tempranillo. Bush Vines GarnachaTrellis

WINEMAKING

Hand- night harvested. Hand-sorted on a vibrating table. 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.

HARVEST	AGING	PRODUCTION
Sept 3th-10th 2022	1 winter in vat	6000 bottles Certified Organic



TASTING

Intense and sharply floral and fruity. Highlight notes of magnolia, raspberry and blueberries, all nicely crimped together. Well assembled soft and elegant. The first flavour is wide and generous. The palate is structured, marked by an elegant acidity. Pair with combines perfectly with pasta, salads and rice dishes. Also great with barbecue grilled fish and chicken .

ALCOHOL	SERVING TEMP	DRINKABILITY
12,5 % vol	6°C	2023-2025

