



Rosado 2009.

Grapes.

60% Garnacha, 30% Viura and 10% Tempranillo.

Soil.

Clay/Calcareous and Alluvial.

Elaboration.

After about twelve hours macerating with the grape skins, the wine ferments for 25 days in small, 1000 litre wooden vats, which is where it is kept for 2 months before being bottled.

Tasting.

At first glance it has a strong salmon-pink hue and its aroma is marked by a reminder of apples. On the palate, evidence of the garnacha balanced by viura so as to create a beautiful mosaic of fruit flavours. It is a very serious wine, a rosé wine with a bit of punch.