



Grape variety: Tinta del País 100%.

Alcohol by Vol.: 13,5%.

Vineyards: Estate grown in Valladolid moors. ●
Planted 19 years ago. ● Height: 950mts a.s.l.

Features: ● Manual harvest 10 days before normal harvest to obtain more aromas and less concentration of polyphenols. ● Direct press without maceration. ● Fermentation with indigenous yeasts in cement vats at 15°C. ● Aging on lees for a few weeks.

Color: Attractive pale rosé color.

Nose: Delicately suggestive with red & white fruits' aromas, peach and subtle floral notes.

Palate: Silky and tempting wine with a fruity & gourmand finish.

Food Pairing: Perfect to pair with light meals like salads and gazpacho, Asiatic and Oriental dishes (sushi, dim sum, Vietnamese rolls, couscous, mezze and humus), also great with tuna, anchovies, prawns, risotto and pasta.

Serving Temperature: 8 – 9°C.

