

Aire de Protos

D.O. Cigales

Varieties: 50% Tempranillo, 30% Garnacha Tinta, and the remaining 20% composed of Albillo, Verdejo, and Viura.

Vineyards: A blend from our vineyards ranging from 10 to 80 years old.

Winemaking: Night harvest. The grapes are swiftly received to avoid maceration with the skins. Upon arrival, they are processed under inert atmosphere and cold conditions, quickly extracting the free-run must for the production of this pale rosé.

Aging: The wine is then aged on lees with regular stirring for a minimum of 4 months.



Tasting Notes: Bright, pale pink color with light fuchsia hues. Medium aromatic intensity with notable complexity.

A delicate and alluring profile, showcasing white fruit, peach, citrus notes, and hints of red berries. On the palate, it is fresh and silky, with elegant acidity and a well-balanced structure.

Fruity nuances and a creamy texture from the lees aging add depth and roundness.

Alcohol 13.5%

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