



**BASIC FACTS**

Designation of origin: Somontano  
Type of wine: 2023 young rosé  
Grape varieties: Tempranillo and Cabernet Sauvignon.

**ANALYTICAL CHARACTERISTICS**

Alcohol content: 12,5% vol.  
Total acidity: 5,01 g/l  
pH: 3,12  
Residual sugar: 18 g/l  
Allergens: contains sulphites

**VINEYARDS AND GRAPE PICKING**

Vineyard: diverse selection of locations in Somontano, between Salas and Barbastro.  
Number of hectares: 80 hectares.  
Average age of vineyard: 7-10 years.  
Yield: 4,500 kg/hectare.  
Specific soil type: loam with good depth and chalky soils.  
Vine training: vines on trellises and Royat training with 3 spurs per arm and 3 buds per spur.  
Specific microclimate: the contrast in temperatures between summer and winter, night and day, favours aging cycles.  
Type of harvesting: mechanical. Selection of plots depending on their potential and balance. Harvesting during the aromatic window of fresh fruit.

**VINIFICATION**

Vats: stainless steel.  
Fermentation: controlled temperature at 15°C for maintaining the fruit.  
Time: 10 days.  
Winemaking process: after cold maceration with skins for 8-10 hours at a temperature of 10 °C, the must is separated by gravity and fermented, once clean, at temperatures of 15-17 °C for approximately 15 days in order to develop and keep the maximum of aromas. We stop the fermentation with cold and filtering so that a few grammes of unfermented sugar remain.

**FORMAT**

Box of six 75cl. bottles.

**TASTING NOTES**

- 👁️ **APPEARANCE:** intense fresh colour.
- 👃 **NOSE:** fruity aromas of cherry, violets and spearmint.
- 👄 **MOUTH:** mild, fruity, with rich sweetness balanced by carbonic.
- 🍷 **PAIRING:** pasta, pizza, sautéed vegetables, rice dishes.