



FINCA VEGA REAL

rosa, rosae

2025

"Deconstructed" clarete. An interpretation by the winery of the region's most traditional wines, crafted through a highly innovative approach. Produced via saignée from 1930 Tinta Fina vineyards, combined with skins of white grapes over 70 years old, and fermented in large, fine-grained French oak barrels at very low temperatures to preserve freshness, with no added sulphur.

BASIC INFORMATION

Vintage: 2025
Wine Style: Barrel-fermented rosé
Grape Varieties: Tinta Fina and Albillo Mayor

ANALYTICAL DATA

Alcohol: 14.5% ABV
Total Acidity: 7.27 g/L
pH: 3.26
Residual Sugar: 2.7 g/L
Total SO₂: <10 mg/L

VINEYARDS, HARVEST & VINIFICATION

Vineyards:
Tinta Fina planted in 1930 at 840 metres altitude; Albillo planted in 1950 at 930 metres.
Harvest:
Hand-selected fruit from La Aguilera and the Páramo de Moradillo de Roa.
Harvest date: 25 September 2025.

WINEMAKING:

Fermentation vessel: 500L lightly toasted, fine-grain French oak barrels (special selection).
Pre-fermentative maceration: 24 hours for Tinta Fina.
Fermentation at an average of 16°C for approximately 15 days.
No malolactic fermentation.
Manual bâtonnage.
Skins removed, barrels topped up, followed by one month of ageing in the same barrels.
Cartridge filtration and bottled on 24 February 2026.
Production: 1,300 bottles

TASTING NOTE

A vivid strawberry-red hue. Bright and clean. Pronounced notes of fresh red fruit dominate, complemented by a floral profile layered over subtle toasted nuances that lend structure to the aromatic ensemble. The palate is complex, with notable intensity yet excellent balance, where fresh fruit takes centre stage, supported by a discreet oak influence that adds distinction. Long, linear and remarkably fresh on the finish.

Food Pairing
Ideal with oily fish, fresh salads and vegetables, as well as white meats served with mushroom-based or lightly sweet sauces.

Format
Cases of 6 bottles (75 cl)



BARBADILLO

DESDE 1821