

A Arrocal



ROSA DE ARROCAL

TYPE OF WINE

Rosé.

PRODUCTION AREA

D.O. Ribera del Duero (Burgos, Spain).

GRAPE VARIETY

100% Tempranillo

VINEYARD

«Valderenal State», own vineyard and exclusively used for this wine, with a production limited to 4500 kg/ ha.

HARVEST

The first of our vineyards to be picked by hand, during the first weeks of September at night, to stabilize the grapes with the low temperature.

VINIFICATION

Maceration with low temperature controlled in stainless steel tanks for 12 hours. Then we separate the skins from the must, in order to make an alcoholic fermentation without no solid parts.

PRODUCTION

10.000 bottles.

% ALCOHOL

14% alc. vol.

FILTERING OR CLARIFYING

None.

BOTTLE CAPACITY

75 cl.

SERVING TEMPERATURE

12 - 13° C.

WINEMAKER

Isaac Fernández Montaña



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TASTING NOTES

COLOR

This wine has a nice strawberry pink color, attractive, clean and very bright.

AROMA

It is a wide wine, with a marked freshness and fruit nuances. Orange bark with flower arrangements. Red fruits such as red currant, raspberry and strawberry, picks a cycle of herbs that gives it even more complex.

PALATE

The juicy red fruit flavors are impressively pure. The flowers and qualities of orange peel gain strength in the final taste. Sweet but with a clean and fast finish, with persistence of anise and red fruit, preserves the flavors with a long finish.

PAIRING

For its freshness, acidity and structure, is the ideal complement to any starter, grilled vegetables and mushrooms, fatty and smoked fish, poultry, exquisite with all kinds of pasta or rice dishes.

