



## ROSE

### 100% TEMPRANILLO

#### Technical Data

LOCATION	<i>Vineyards in La Horra. Family Property</i>
ALTITUD	<i>806 Meters above sea level.</i>
FLOOR	<i>Clay and stony</i>
VARIETY	<i>100% Tempranillo</i>
CLIMATE	<i>Continental</i>
AGE	<i>25 Year</i>
EFFICIENCY	<i>2,50 Kg/Strain</i>
CULTIVATION	<i>Natural, Without Mineral Fertilizers, Without Herbicides</i>
OENOLOGIST	<i>Juan Ayuso Arenillas</i>
MACERATION	<i>For 24 hours on their own husks.</i>
ELABORATION	<i>Bleeding from the red grapes and fermented at 10 degrees.</i>
CORK	<i>Diam1 from 44 mm</i>
PRODUCCIÓN	<i>1.561 Bottles from 750 ml/Year</i>
PACKAGING	<i>Box of 6 or 12 bottles of 750 ml</i>

#### Sensory Analysis

*Intense strawberry colour, bright and crystalline.*

*The nose is very intense, full of fruit, clean and defined scents, memories of strawberries, tangerine and red fruits.*

*In the palate it is very balanced and structured, a very fresh wine, peach, strawberry, tangerine... with a long and pleasant aftertaste. A wine that tastes like what it smells.*