



CARIÑENA ROSÉ



100% Cariñena (Carignan), single vineyard



Hand harvested in small 15kg. baskets



Old vines, Dry farmed



Fermented in and aged 7 months in new French oak

This is one of only two rosé wines in Spain which are 100% Carignan. It is a beautiful rarity of a wine. Its soft and light appearance is contrasted by its intense and bright flavors.

Viticulture:

The grapes are from a selection of vineyards at 500 metres above sea level, with poor clay calcareous rocky soil with lots of stones (canto rodado). The vines are more than 30 years old, dry-farmed, trellised and hand-harvested.

Winemaking:

The fermentation took place in stainless steel vats at 16-18 °C. Aged on its fine lees for 4 months. A limited production of about 5000 bottles.

Tasting note:

A complex perfumed bouquet evokes red berries, potpourri and tarragon, with smoke and mineral overtones. On the palate, sappy redcurrant and blood orange flavors are complemented by a deeper note of licorice that sneaks in on the back half. Finishes tangy and incisive, with the smoke and spice elements echoing.

Suggested pairings:

Roasted poultry, vegetable stews, cured cheeses, salads and as a refreshing aperitif.

Recommended temperature of service: 7 °C.

Points & Awards: