



MUCHO MÁS

Rosé



A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.

Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, selected either for their regionality or for their variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

- VARIETY: Garnacha, Bobal and Tempranillo
- STYLE: Still wine
- ALCOHOL GRADUATION: 13%
- SERVING TEMPERATURE: Best served between 8 and 10°C

Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate it is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

Food Pairing

Accompanies all kinds of starters, fish and seafood.

Technical Information

This wine is made from Garnacha, Bobal and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale colored Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperature, similar to white wines, at around 12-14°C, with extended lees contact for 3-4 months before assembly and bottling.