

Martínez Alesanco Barrel Fermented Rosé 2015



WINE: DOCa. Rioja ROSÉ

VARIETIES: 100% Red Garnacha from the family's old vineyards..

ALCOHOL CONTENT: 13,5%Vol.

TYPE OF PRODUCTION: Our rosé wine is not a result of blending red and white grapes, but of a special technique: of devatting by macerating the Garnacha grapes for 24 hours.

Once this bougainvillea pink must has a bit more color than our famous “clarete,” but with the same organoleptic characteristics, we fill the barrels where the alcoholic fermentation will take place. The barrel fermentation then gives our rosé this special and unique character.

After months of fermentation and aging to achieve the qualities we want to obtain, the resulting wine is genuine and virtually unparalleled.

TASTING NOTES:

Appearance: Bougainvillea pink color characteristic of the production of “clarete” with Red Garnacha grapes, with a longer barrel aging. Intense and with some complexity.

Aroma: Wine with good intensity, in which the primary aromas of fruit recall childhood aromas of red candy, lollipop, peach candy and strawberry over a fresh bush background.

Palate: Reflection of its aromas, it remains fresh with vivid acidity. Easy on the palate, with light notes of white nuts mixing together with fruity hints of redcurrants and wild strawberries. Full and glycerol finish of cream and strawberry candy.

CONSUMPTION TEMPERATURE: 10°C