

DESDE



1984

TONDELUNA

ROSADO

2023



Tasting notes

Rose young wine made from the garnachas and tempranillos from family Pérez Foncea vineyards. Pink, clean and dry with intense flavours of red fresh fruit and notes of strawberry. Well balanced in the mouth with a persistent and soft aftertaste.

Origin

Pagos del Valle y Pagos de Sotés y La Dehesa.

Vinification

85% Tempranillo y 15% Garnacha.

We classified the harvest of the different varieties, picking the Tempranillo and the Garnacha together during the beginning of October.

The grapes with their skins spent 6 hours in the stainless steel tank and then the juice was moved to another stainless steel tank to be dismuddled with peas protein and fermented between 14 and 16 °C, helping with LSA to enhance its own aromas.

It was clarified with peas protein and bentonites after a second moving. The wine was bottled during the second half of January.

Paring

Pasta, rice, soft meats, fish and seafood.
Temperature better served at: 6-8 °C.

ALC. por VOL.: 13% Vol.

