



VALLEMAYOR

ROSADO

2023

Tasting notes

Rose young wine made from the garnachas and tempranillos (50% and 50%) from family Pérez Foncea vineyards. Pink, clean and dry with intense flavours of red fresh fruit and notes of strawberry and raspberry. Well balanced in the mouth with a persistent and soft aftertaste.

Origin

Pagos del Valle y Pagos de Sotés and La Dehesa.

Vinification

50% Garnacha and 50% Tempranillo.

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. by VOL.: 13% Vol.

