GARNACHA ROSADO







MAIN PLOT
VARIETY
YEAR OF PLANTING
YIELD

LOBERA (ALFARO).

GARNACHA (10-15% OTHERS)
1960
2.600 Kg/Ha in 2024



WINEMAKING

OBJECTIVE: A VARIETAL, FRESH, AND AROMATIC WINE WITH GOOD LONGEVITY.

HARVEST: ALWAYS EARLY AND HAND-HARVESTED IN BOXES, PRIORITIZING QUALITY, OPTIMAL GRAPE HEALTH, AND MODERATE ALCOHOL LEVELS.

VINIFICATION: SHORT MACERATION DURING DIRECT PRESSING OF THE GRAPES, FOLLOWED BY MUST SETTLING. FERMENTATION AT LOW TEMPERATURES (I 4° C). LEES STIRRING FOR 5 MONTHS IN STAINLESS STEEL, FOLLOWED BY CLARIFICATION, FILTRATION, AND BOTTLING. MINIMAL USE OF SULFITES.



TASTING NOTES

COLOUR: PALE PINK, VIVID AND INTENSE.

AROMAS: ELEGANT AND DEEP ON THE NOSE, WITH FRESH, TANGY RED FRUITS, ALONG WITH CITRUS AND FLORAL NOTES.

PALATE: LONG ACIDITY THAT STRUCTURES THE WINE, WITH GOOD BALANCE AND A ROUNDED FINISH.

SERVING TEMPERATURE: 12-13°C