

**SEÑORIO  
DE  
LIBRARES**

**ROSADO**

**GRAPE VARIETIES**  
50% Tempranillo, 50%  
Garnacha

**VINEYARD**

El Cerro, vineyards located  
at an altitude of 550m  
in the Tudelilla district  
and on the slope of  
Sierra La Hez, where  
the Mediterranean  
climate meets Atlantic  
influences.

**ELABORATION**

After the harvest a light  
de-stemming is carried  
out followed by a skin  
maceration until we acquire  
the desired colour of the  
must. Approximately 24  
hours in contact with  
the skins. Subsequently,  
we bleed the must and  
alcoholic fermentation  
begins for 15 days at a  
controlled temperature  
of 15-17°.

**TASTING NOTES**

Violet pink colour, with  
aromas of strawberries and  
cherries, along with notes  
of hay and grass.  
Fresh, with good acidity,  
and a fruity retronasal finish.



**PAIRING**

**RECOMMENDATIONS**

Summer salads,  
rice dishes, pasta,  
vegetables, fish in  
sauce and poultry.