



CASA DE LA VIÑA ROSE (VDLT CASTILLA)



Winemaking: Produced from exclusively selected grapes. For the Rose it is necessary to limit the pigmentation with only the drain by gravity. In the elaboration of the Casa de la Viña Rose, all the technical elements are used. Thus, after a light crushing and cold maceration the must goes through a vessel at 17°C where its alcoholic fermentation begins. This method ensures obtaining the maximum varietal aromas from the grapes.

Tasting notes: Pale pink with attractive subtle hues. Bright and clear. Remarkable yet delicate bouquet of ripe raspberry with hints of strawberry candy. Subtle floral and lactic notes are perceived. Fresh yet full mouth-feel, relaying both youth and silkiness. Full fruit is sensed right through, and lingers on.

Serving advice: Best served at 10-12°C with rice, fish, pasta and roasted poultry provided it is not very spicy.

Awards: Fercam: 1997 & 2011 Gold. 2000 & 2005 Bronze Medal. Gran Selección Junta Castilla-La Mancha: Bronze Medal 1997. Bronze Bacchus 1997. CRDO Valdepeñas "Premio a la elaboración 96-97". CRDO Valdepeñas "2º Premios a la calidad" 1994. CRDO Valdepeñas "Premio a la elaboración 92-93".

