



SEÑORIO DE VAL ROSE (D.O. VALDEPEÑAS)



Winemaking: Rose wine produced with Tempranillo grapes from our own vineyards. The wine is made from selected grapes. After a light crush and cold maceration, it is decanted to later be transferred into a tank. After this process has been completed, the temperature is raised to 17°C to ultimately initiate the alcoholic fermentation at a temperature at which the maximum varietal aromas are obtained.

Tasting notes:

- **Colour:** Bright, pink cherry.
- **Nose:** High intensity, very fruity; strawberry and red cherry.
- **Palate:** A very aromatic mouth-feel. Harmonious fruit-acidity balance.

Serving advice: Best served at 10-12°C with fish, sea-food, rice and pasta.

