

Rosé wine  
ecológico · organic

<b>Grape Variety</b>	Bobal
<b>Vineyards</b>	Wine made from the vineyards of the Bobal variety grown organically. South of the Vega del Rio Magro, we find slopes with very rugged soils, where our bobals are cultivated in a traditional way, in goblet form, with an average age of 35 years, in very small batches that confers great aromatic intensity to their grapes.
<b>Harvesting</b>	The harvest is undertaken manually under the first rays of sunlight allowing us the time to select the grapes.
<b>Production</b>	The first and fundamental step is to lower the grapes to a temperature very close to 10°C, so that in the must extraction phase, almost no color and oxidizable polyphenols are obtained from their concentrated skins. For this, only the first must is used, just 35% of the yield, obtaining a wine that is very rich in aromatic precursors, but with a very soft color. A partial decantation is carried out, with which this slight turbidity confers structure and personality to its flavor after fermentation.

**Tasting Notes**

It is in this wine that we find the most subtle and elegant side of the Bobal variety, without giving up its personality. Pale color with violet flashes, aromas of red fruit and elegant floral notes. After observing its color, it surprises us on the palate with its intensity and balance, giving expression to ripe fruit with a long flavor.

Alcohol	12,5% vol.
Bottle	75 cl.
Box	6 bottles

Boxes per pallet	96 - EUR
	115 - AMER

Weight per box	7,8 Kg
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