



Real Compañía *Rosado*

VINO DE LA TIERRA DE CASTILLA

VINEYARD

Location: Selected plots in La Mancha, Central Spain.

Soil: Mostly clay soils.

Climate: Continental, with cold winters and very hot summers. A huge sun exposure and a strong contrast between night and day temperature.

Variety: 60% Garnacha, 40% Tempranillo.

Average age: 15 years old.

TASTING NOTE

Colour: Raspberry pink colour, with bluish reflections.

Aroma: Intense fresh strawberry and cherry aromas, with a touch of red liquorice.

Taste: Fresh and easy-drinking, with a good balance of acidity. It has a persistent fruity finish.

WINEMAKING

'Saignee': The grapes undergo 8 hours of skin contact before the juice is removed from the solids in a classic Rosé winemaking method known as "saignee".

Fermentation: Temperature-controlled fermentation takes place at 16 °C to preserve all the aromas and flavors.

Aging: Young wine, with no barrel aging. Prior to bottling, the wine is racked off the lees and cold-stabilized.

FOOD HARMONIES

As a refreshing apéritif.

Salads in vinaigrettes.

Pasta.

Spicy recipes and Far East cuisine.

SERVE AT 12°C