

TECHNICAL SHEET

Le Rosé



It comes from a single plot; a smooth and sunny slope from where we can see the river Duero line in the distance. The soil is fine sand, mainly limestone, and it is surrounded by crops and wild flowers. Le Rosé is made with Tinto Fino and Albillo, in equal proportions, from old ungrafted vines and organic cultivation. After the grape harvest (hand picking), the bunches are directly pressed. This rosé is delicate and fresh. It ferments and it is aged in new French oak barrels (600L).

TYPE	Single-plot rosé
GRAPES	Tinto Fino and Albillo in equal proportions
VINEYARD	Single plot of old ungrafted vines, organically farmed
SOIL	Fine sand, mainly limestone
WINEMAKING	Hand-picked, directly pressed
FERMENTATION & AGEING	Fermented and aged in new 600 l French oak barrels
DESIGNATION OF ORIGIN	Ribera del Duero