

Valdecuevas

rosé



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DESCRIPTION

A delicate rosé wine that blends the youthfulness and power of a young wine with the maturity and subtlety of one aged in barrique. Elaborated in micro vats and in big oak barrels.

TASTING NOTE AND FOOD MATCHING

Delicate rosy hue, clean and brilliant, with an intense aroma of red fruit, a little hint of forest floor and a little balsamic note. On the palate it is fresh, intense, fullbodied and with a light bitter finish. Pairs perfectly to fish, fresh seafood, pasta, rice and white meat.

STORAGE AND SERVING

Store in a dry and cool place. Serve between 8°C and 10°C.

VINEYARDS

The grapes are from our coolest vineyards with slopes hiding from the sunshine at its hottest hours to preserve the notes of acidic and fresh fruit.


PROCESSING

Elaborated with Tempranillo and Verdejo grapes. The grapes are macerated 8 hours in cold before a delicate pressing. Only the first flow of the must is used to ferment 7 days before it is decanted. Fermentation is at 15°C. Aged 3 months on its lees in micro vat and in oak barrel. Final assemblage.

ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
135% Vol.	5.2 g/l tartaric ac.	0.22 g/l acetic ac.	3.35	< 90 mg/l	≤ 2.5 g/l

LOGISTICS DATA

Format	Units per case	Case (dimensions mm.) length/width/height	Cases EU pallet	Cases USA pallet
 glass 75	6	248 x 173 x 305	105 (630 bot.)	130 (780 bot.)

