

Rosado de Lágrima

A pale, fresh and mineral rosé made from the first pressings of Garnacha

VARIETIES

Garnacha tinta




VINEYARD

For this wine we use Garnacha tinta from our vineyards in *Finca Los Almendros*, one of our estates in the Rioja Oriental subregion. We select specific plots to craft this rosé and the grapes are picked early to ensure the wine's fresh profile is guaranteed. The viticulture process aims to find the ultimate balance between freshness and complexity.

VINIFICATION

Hand harvest of this grape protects its integrity. Direct and light pressing of the whole grapes, including the stems, is a natural extraction process, known as teardrop or *lágrima* in Spanish. This ensures minimum contact between the must and the skins, hence resulting the pale pink colour, as well as the freshness and long finish, characteristic of this wine. Fermentation in concrete vats preserves this wine's aromatic expression.

TASTING NOTES

-  Clean, pale pink colour with hints of coral.
-  On the nose, it is complex and clean with white blossom aromas beautifully enhanced by hints of balsamic and ripe red fruits.
-  The palate is luscious, fresh and mineral, all perfectly balanced.

FOOD PAIRING

Serve this Provence-style wine chilled as an excellent apéritif and also alongside white meats, grilled fish and Asian cuisine.



ALCOHOL
13.5% vol

SERVING TEMPERATURE
5°C - 8°C / 41°F -46°F