

DEMUERTE ROSÉ

MONASTRELL & SYRAH DRESSED IN FLUORESCENT ROSÉ

An exceptional rosé made with the best Monastrell & Syrah from D.O. Yecla, Spain. Refreshing elegance, an unparalleled character and radiant salmon color.

Brings joy every time



THE INGREDIENTS

Grape Variety. A coupage of our pampered Monastrell (50%) and Syrah (50%).

Climate. Mediterranean-continentalized. Arid and harsh environment. Very cold winters, and extremely hot summers which concentrate the nutrients in each fruit.

Soil. Limestone, a thick subsoil with the presence of carbonates and a sandy surface with clay formations. Poor in organic matter but very healthy and permeable.

THE MAKING

Harvest. Manual harvest, in 20 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged.

Vinification. Once the Monastrell and Syrah grape varieties are harvested, they are subjected to a light pressing that gives us the characteristic salmon color and fresh aromas.

Aging. Aged on lees in stainless steel tanks for around 4 months.

THE WINE

Appearance. A provençal pink. Subtle bright clean with salmon gleams.

Nose. Delicate floral and herbaceous aroma, with delicious intense strawberry and cherry notes.

Palate. Crisp, well rounded fruity with good acidity, and a long tasty finish.

Alcohol. 12%

Serving Temperature. 8-10 °C.