

ROSALIA

Centenary Grenache 100%, Ungrafted Centenary Vineyard that Rosalía saved from being grubbed-up, hence this tribute to herself. Grenache is a great variety, with a lot of smoothness and little tannin and we think that it is a grape that must be left untouched, showing the fruit, the variety, especially the cold zone Grenache, long cycle, versatility and adaption to soils and areas.

Production of 3800 bottles

Where: Landete, in the Serranía de Cuenca, D.O.Manchuela

Climate: Fusion of continental and Mediterranean indoor climate, dry and cold, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in this period of fruit ripening, with cold winters and long ripening season

Soils: Ungrafted Vineyard planted in very poor, sandy, clayey, calcareous, loose and aerated soil. Centenary plot

Altitude: Plateau's vineyards at 1100 m. it determines strong thermal contrasts between day and night, it allows a healthy, well aerated crop and with less incidence of diseases, very appropriate conditions for Organic viticulture.

Environmentally friendly fertilization

Harvest: End of October, beginning of November, very selective grape harvest.

Yeasts: Native, provide the character and personality of the Terroir

Elaboration: In 1000 liter clay amphora, short period of cold maceration with skins, the grapes ferment without intervention in the same amphora and always in a spontaneous way. We don't use commercial yeasts, this is a very natural process, extremely respectful, the clay with its capillarity, micro oxygenation, produces fermentations that progress peacefully. When alcoholic fermentation ends, we press and make the malolactic, also in amphoras and in a natural way. Stabilization is also natural, the amphora naturally cleans the wine as its walls remain impregnated with tannins and other unwanted components, the wines made in amphora are well finished. Little interventionist in the vineyard and in the cellar.

Aging: In clay amphora of 1000 litres for 8 months, clay does not provide flavors or aromas, therefore the Wines show their pure fruit character, their typical characteristics, their essence

Tasting notes: Intense and lively cherry color, lots of ripe red fruit, hints of sweets, floral hints and a pleasant balsamic background, fresh, spicy, good tannins on the palate, present but not bothersome and a good acidity, fruity and spicy with good texture and elegance. Expressive, aromatic, it shows all the primary character with the voluptuous raspberry, fineness of its tannins, elegant but complex at the same time. Clay suits Wine from extreme areas very well, it gives us fresher Wines.

Winemaking Pleasures

Pairing: Perfect with many dishes, soups and stews, game, cheeses, vegetables, cold cuts, stews and many types of rice

ORGANIC AND VEGAN

