

ROSADO 2015



VINTAGE: 2015

VINEYARDS: Made from estate-grown grapes.

VARIETIES: 85% Garnacha and 15% Tempranillo

ALCOHOL: 13.5% Vol.

ACIDITY: 6.2 g/l (tartaric)

HARVEST DATE: 4th week in September.

BOTTLED: January 2016.

Winemaking method.

Made with the bleeding method for which Valdemar pioneered to recover in the 1980s. Left on skins macerating for 12 hours at low temperatures and then later drained. Fermentation at 16° for 20 days.

Tasting features.

Our most symbolic rosado with a deep, strawberry rose colour, bright and lively. Our over 30 year old vine Grenache berries deliver delicate aromas with fresh, floral and red berry notes. The Tempranillo gives the wine high quality silkiness in mouth. The combination of these varieties produces a well-balanced fruity wine with a long finish and a savoury edge.

Food pairing.

Recommended to pair with grilled vegetables, pasta, rice, mushrooms and salads. Ideal for fish in sauce and baked fish.

Serving temperature.

6/8 °C

**Bodegas
Valdemar**