



VEGA DE LUCHÁN ROSÉ



Description

Varietal: 100% Garnacha.

Vineyards: Our vineyard is located in Ejea de los Caballeros, near the top of a reservoir, about 400 m above sea level, in a well-aired place by the intense cierzo (north wind) that prevails in our region.

Harvest method: Grapes are harvested at night to ensure the fruit aromas and acid are at their peak.

Elaboration process: Cold temperature maceration between 6° and 8° C. Then is followed by a static racking at 12° C. Stay in touch with its lees and ferments at 14° C. Ageing (months): young wine.

Alcohol content: 13,5° vol.

Tasting notes

Colour: Raspberry pink, clean and bright. The color of the rosé wine is determined by the time the wine remains in contact with the grape skin.

Aroma: Intense floral, fresh and fruity aroma. Notes of freshly cut herbs with strawberry and raspberry aromas. Then follow by beautiful and floral notes of roses.

Taste: soft attack with flavors of red jelly and raspberry. Fresh and smooth on the palate. Well balanced in its acidity and considerable aftertaste persistence.

Serving suggestion: suitable for starters, pasta, rice, salads and cold meat. Service temperature: 8° to 10°C.