

CALA REY ROSADO

Vino de la Tierra



Variety: Tempranillo 100%

Production Area: Alpera, Albacete.

Vineyards: Our vines are situated on the steep slopes of Alpera, where the vineyards overlook the valley, where the soil is perfect for growing high-quality grapes rich in fruitiness and aromas.

Vinification: The grapes are harvested by night to preserve the aroma and to avoid oxidation. Soft stalk-stripping and crushing, fermentation without skins at a low temperature, 16°C, for ideal color and taste.

Sensory Features: Bright and clean salmon color, intense aromas. A delicate aroma, very fruity with notes of cherry and raspberry. Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

Best served with: It matches perfectly well with fish, first light courses and white meat.

Serving Temperature: 14-16°C

Winemaker: Diego Lopez