

Albret

FINCA ROCÍO

VINTAGE: 2024

GRAPE VARIETIES: Red Garnacha

TECHNICAL DATA:

Alc. per.: 13%

Acidity: 5,2 g/l

pH: 3,23

Residual sugar: 1,7 g/l

VINEYARD:

Plot of Finca Albret located in Cabreita (2,5ha). It is a 21 years old vineyard with only red Garnacha production. Density of 4.000 vines/ha. grow on limestone soils, calcareous and full of pebbles. That limestone profile reaches the 14 metres deep, where clayey soils appear.

These vines are treated in the same way as those for white wine, aiming to protect them from excessive hydric stress or sunlight. The harvest date for rosé wines is always fifteen days that of red wines.



WINEMAKING:

Hand-picked night harvest. Pellicular maceration at 8°C for 12 hours. French oak barrel ageing, where the fermentation process finishes during 2 months with light battonages.

TASTING NOTES:

COLOUR:

Attractive, bright rosé colour.

AROMAS:

Floral aromas such as roses and white flowers blending with an elegant, fruity scent of strawberries, raspberries, and lychees. They all come together with balsamic shades of rosemary and eucalyptus, giving it great complexity and persistence.

MOUTHFEEL:

On the palate, elegance and subtlety shine out. Its velvety touch ensembles with a remarkable burst of fruit, providing great intensity and a long, pleasant, and lingering aftertaste. The oak character blends in perfectly. All the good work carried out on the lees reinforces its balance and depth.

PAIRING:

Salads, Pasta and Rice dishes, Vegetables, Cold cuts, White meat, Fish and seafood.

Recommended service: 10-12°C

Contains **sulphites**.