



ALCANTA ROSÉ MONASTRELL



Type of wine: Rosé

Variety: 100 % Monastrell

Alcohol volume: 11.5%

Gastronomy: White meat, cheese and rice. Light and fresh wine, perfect for chatting and apéritif.

TASTING NOTE:

Colour: Deep pink with light blush tints

Nose: Nose of strawberry and redcurrant with flowers.

Palate: intense, fruit-forward palate offering up a touch of boiled sweet. An easy-drinking, light wine that glides across the palate.

To serve preferably from 5°C to 8°C.

Winemaking: Made from selected vineyards which produce small fruits. The grapes macerate and ferment for one week in stainless steel tanks at a temperature of 25°C.

Vineyards: Between 10 and 15 years old. They are in areas orientated to the mid-day, protected from the spring frosts. Thanks to this orientation and the wise managing of the crop and the irrigation, as well as a good ventilation that protects them from the strong summer heats, healthy grapes are obtained, producing agreeable and fresh wines.

Soils: Heterogenous, deep, franco-sandy and of average fertility. They are light soils, which improve solar refraction; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to utilise the resources available easily.

Climate: Mediterranean climate with a mild continental influence, which makes it particularly suitable for the correct ripening of the grapes and for an extraordinary health.

Yield: 6500 kg by hectare - 2500 grapevines/hectare.

Grape harvest: Mechanically, the second fortnight of September.

AWARDS:

VINTAGE 2020: Gold 90+ Medal at the Gilbert & Gaillard international challenge 2021
Gold Medal at the Mundus Vini Challenge 2021.