



## CONDE DE ALICANTE ROSÉ MONASTRELL



**Type of wine:** Rosé

**Variety:** 100 % Monastrell

**Alcohol volume:** 11.5%

**Gastronomy:** Game meat, cheese and rice.

To serve preferably from 5°C to 8°C.



**Winemaking:** Made from selected vineyards which produce small fruits with a perfect balance of sugar and polyphenols. The grapes macerate and ferment for one week in stainless steel tanks at a temperature of 25°C to preserve the fruit and extract the tannins. Cold maceration and fermentation at a controlled temperature.

**Vineyards:** More than 15 years old. They are in areas orientated to the midday, 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, it is managed to lengthen the cycle of ripeness, improving the balance and obtaining agreeable and fresh wines.

**Soils:** Heterogenous, deep, franco-sandy and of average fertility.

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

**Grape harvest:** Mechanically, the second fortnight of September.

**Colour:** Intense and dark cherry colour.

**Nose:** Powerful aroma with a fruit base (black fruits and red currant).

**Palate:** Tasty, balanced and powerful with a good fruit expression.