CASTILLO DE MALUENDA

CASTILLO DE MALUENDA – ROSADO SELECCION

Varieties: 100% Grenache

Oak: No

Planting: Treaditional, 2,5 x 2,5

Terroir: Slate and Quartzite

Harvets: Hand-Picked

Total Production: 10.000 bot.

Winemaking: Selection of grapes took place in the vineyard and cellar. Soft pressing. Cold maceration. Fermentation in stainless steel tanks at a controlled temperature (14°C & 15°C).

Tasting Note:

<u>View</u>: The colour is an intense strawberry pink, clean and bright.

<u>Nose</u>: Intense on the nose, combining floral notes, such as roses and orange blossom, with aromas of blackberry and raspberry. It's complex and, aftermoving the glass, fruity aromas with hints of spices show up.

<u>Taste</u>: Fresh and nice on the palate, mild and with a long and nice finish.

Gastronomy: Food matches including starters, rice dishes, pasta or light meat dishes.

Service: 12- 14 °C.



CASTILLO DE MALUENDA SELECTION ROSÉ

TECHNICAL DATA:

Degree: 13,5% Vol.

Ph: 3,34

Acidity: 5,87 gr/l en Tartaric

Volatile Acidity: 0,11 gr/l

Reducing Sugar: 0,20 gr/l

SHEET LOGISTIC:

Bottle: Bordeaux

Cork: Extruded / Synthetic

Capsule: Black ByV Mixed

Labels: CM Rosado

Box: ByV Jalón, with separators

