

# SIERRANORTE

bodega



## FUENTESECA ORGANIC ROSÉ 2018

### GRAPE VARIETIES

Bobal 80% - Cabernet Sauvignon 20%



### VINEYARD AND TERROIR

Location: Fuenteseca

Altitude: 920 metres.

Climate: Mediterranean with Continental influence.

Soils: Medium-deep sandy limestone.

Age of the vines: Bobal 20 years, Cabernet 28 years.

Growing system: Trellised in Cordon Royat.

### VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

### WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness and begin the harvest. In this vintage, the Bobal was harvested in the third week of September and the Cabernet in the second week of October. The wine was vinified using the free-run juice bled from the grapes. After settling the juices with the help of a must chiller, the clear must was fermented at a controlled temperature to bring out its optimal aromatic expression. At the end of the fermentation, the wine was racked and then kept on its fine lees, thus protecting it from any oxidation and bringing extra body and smoothness to the wine. The fining, stabilization and filtering processes before bottling were carried out with the greatest care in order to preserve all of the wine's character.

### TASTING NOTES

An attractive, strawberry-pink colour with violet glints. Clean and very bright. Intensely aromatic, fragrant and deliciously appealing with aromas of ripe red berry fruit, strawberries and cream, red fruit gums and light floral hints. On the palate, it's fresh, full and very perfumed. The delicious appeal on the nose comes through on the palate with excellent balance, making this wine an intensely-flavoured, easy-drinking rosé. The fruit aromas revealed on the nose come through again in a long, lingering finish.

### SERVING RECOMMENDATIONS

Excellent with appetisers, rice dishes, roasted vegetables or white meats.

Best served at a temperature of 8-10°C

**ALCOHOLIC DEGREE 12.**

**AVAILABLE IN BOTTLES OF 75cl.**

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