

# SIERRANORTE

bodega

## ANANTO ORGANIC ROSÉ 2018

### GRAPE VARIETIES

Bobal 100%



### VINEYARD AND TERROIR

Location: El Ardal

Altitude: 900 metres.

Climate: Extreme, influenced by Mediterranean air currents. The location is surrounded by high mountain ranges with wide diurnal temperature variation, which create a special microclimate.

Soils: In the plain in soils with high red clay content.

Age of the vines: 35 years.

Growing system: Trellised in Cordon Royat.

### VINE-GROWING

The grapes for this wine are sourced from vineyards grown 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

This rosé is made using the traditional saignée method after the must has macerated with the skins. A temperature-controlled fermentation is then done, bringing out the full potential of this grape variety. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

### TASTING NOTES

A lovely, clean, brilliant raspberry colour. Fruity and intense on the nose with well-defined varietal aromas. Fresh on the palate with pleasant flavours. Very well-structured.

### SERVING RECOMMENDATIONS

Excellent with pasta dishes, fish, seafood or white meats.

Best served at a temperature of 8-10°C.

**ALCOHOLIC DEGREE 12.**

**AVAILABLE IN BOTTLES OF 75cl.**

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: [info@bodegasierranorte.com](mailto:info@bodegasierranorte.com)

[www.bodegasierranorte.com](http://www.bodegasierranorte.com)

