



ROSADO

History

Cigales is the Denomination of Origin (D.O.) for rosé wines. This D.O. spans 12 municipalities in the provinces of Valladolid and Palencia. It features a continental climate with Atlantic influence, marked by sharp temperature fluctuations both daily and seasonally. Rainfall is irregular, with a pronounced summer drought. Winters are harsh and prolonged, with frequent frosts, fog, and prevailing winds.

Grape Varieties

Tempranillo, Garnacha, Verdejo, and Cabernet Sauvignon.

Origin

Cigales, Valladolid – Spain

Wineyard altitude

730 meters above sea level

Soil

Gravelly with pebbles and a clay subsoil

Harvest

Manual

Yield

Approximately 3,500 kg/ha

Vine age

72 years, gobelet (bush vine) training system

Production

40,000 bottles

Vinification

Pre-fermentation maceration followed by fermentation at

Aging

Aged on fine lees for 3 to 4 months.

Tasting notes

Raspberry color with bluish and violet hues. On the nose, medium to high intensity. Fresh and red fruit on the palate. Complex, persistent, and well-balanced.

Alcohol

13%

