



VALCERRACIN

SELECCIÓN LIMITADA

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, characterized by sharp thermal fluctuations both throughout the day and across the seasons. Rainfall is irregular, with intense summer drought. Winters are harsh and prolonged, with frequent frosts, fog, and prevailing winds.

Grape Varieties

Tempranillo

Origin

Cigales, Valladolid – Spain

Wineyard altitude

732 meters above sea level

Soil

Gravelly and stony with a clay subsoil

Harvest

Manual

Yield

3,500 kg/ha

Vine age

72 years old. Bush-trained vines

Production

5.000 bottles

Vinification

Pre-fermentative maceration followed by temperature-controlled alcoholic fermentation.

Aging

5 months of ageing on lees.

Tasting notes

Pale pink color. High aromatic intensity on the nose, with red fruits and floral notes.

Alcohol

13%