



# VALCERRACIN

SELECCIÓN LIMITADA

## TEMPRANILLO FERMENTADO EN BARRICA



### History

Cigales is the Designation of Origin for this rosé. This D.O. spans 12 municipalities across the provinces of Valladolid and Palencia. The region has a continental climate with Atlantic influence, marked by sharp temperature fluctuations both daily and seasonally. Rainfall is irregular, with intense summer droughts. Winters are harsh and prolonged, with frequent frosts, fog, and prevailing winds.

### Grape Varieties

Tempranillo

### Origin

Cigales – Spain

### Soil

Loamy soil with surface pebbles. Manual harvest from a plot with mixed grape varieties, with selection carried out directly in the vineyard. Bush-trained vine system.

### Soil

Manual harvest

### Production

2.200 bottles

### Elaboration

Pre-fermentative maceration for 12 hours at a controlled temperature of 7°C.

### Tasting notes

Pale pink color. On the nose, fresh red fruit aromas. On the palate, smooth and round with good volume.

### Alcohol

13%