

LAR DE MAÍA 8° - ROSADO



LAR DE MAÍA

TECHNICAL NOTES

GRAPE VARIETY: Tempranillo

VOL.: 13,5%

APELLATION: Vino de la Tierra de Castilla y León.

WINEMAKING

- Harvest: manual
- Winemaking: the grapes go through a previous selection in the vineyards and a second one is made in the winery. The grapes are destalked and, the juice is obtained through a very light crushed. It's fermented at a controlled temperature around 20-25 days in order to maintain the richest aromas.
- Aging: after fermentation, the wine is left in contact with its lees during five months. Bâtonnage is carried out several times a week in the stainless steel tanks to gain unctuousity and complexity on the palate. Finally, a gentle filtering is made before bottling.
- Serving: 7°- 9°C
- Tasting notes: brilliant, raspberry red with bluish hints. Intense red fruits aroma: strawberry and raspberry. Balsamic background. Fresh and fruity on the palate. Acid strawberry hints and good persistence in the mouth.