

# Altrejo Rosado

RIBERA DEL DUERO



## DETAILS OF THE WINE

**Brand name:** Altrejo Tinto Joven

**Type of wine:** Young red

### ALCOHOL VOLUME:

13,80 %

### DETAILS OF THE GRAPE:

Vineyard: own

Varieties used: 100% Tinto Fino (Tempranillo)

Vineyard age: 8 years

Vineyard production: 5000 kg/ha maximum

Growing method in the vineyard: goblet

Land: hillside, clayey-calcareous

### WINEMAKING:

Handpicked, double selection in vineyard and cellar.

Controlled fermentation at 25°C.

Maceration 12 to 15 days.

Spontaneous malolactic fermentation at 22°C.

Time in bottle cellar: minimum 2 months before sale.

### WINE TASTING NOTES:

Intense black cherry red with marked violet edges. Intense and complex nose where red and black fruits such as blackberries, raspberries, blueberries, fuse with typical notes of the Tempranillo variety, such as licorice and violets. The palate is round, meaty and smooth. The tannins are ripe and the finish is fruity. Easy to drink.

### SERVING TEMPERATURE:

12 – 16 ° C.