

# UVA DE VIDA • ANCESTRAL ROSADO

TYPE  
**PÉTILLANT NATURAL, VINO DE LA  
TIERRA DE CASTILLA**

LOCATION  
SANTA OLALLA, TOLEDO, CASTILLA LA MANCHA, SPAIN



## VINEYARD

Grape Varieties: 100% Tempranillo

Vines Age: 9 years

Elevation: 1600 ft.

Soil: Calcareous clay

Climate: Continental - freezing winters and blistering hot summers

Harvest: Manual, in 15 kg boxes

## WINEMAKING

Winemaker: Carmen López Delgado

Fermentation: 24 hour cold maceration in temperature controlled stainless steel tanks. Fermentation takes place using indigenous yeasts. The wine is chilled to arrest fermentation. The Ancestral Rosado then finishes fermentation in the bottle (without filtration), which produces the bubbles.

Maturation: Left on the lees for 12 months before disgorgement.

## WINE

Alcohol: 14.5%

Production: 100 cases

## PITCH

- Certified organic (Sohiscert) and biodynamic (Demeter). One of 230 members worldwide of the Renaissance des Appellations.
- Unfined, unfiltered, vegan
- Indigenous variety

## TASTING NOTES

A pretty nose of rose petals, fresh almonds and wild strawberries and a palate of succulent acidity that balances the impression of sweetness. Refreshing, lively and with a subtle bready note.

## THINK

Pet Nat, sparkling rosé

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