

## **TASTING NOTES**

## "BENITO ESCUDERO" ROSADO

Varietals: 50% Garnacha, 50% Tempranillo

**Alcohol:** 12,5%

The vineyards are located in the south of Monte Yerga, on the "Cuesta la Reina" estate that has belonged to the family for four generations. The soils are clay-limestone, poor and with abundant boulders.

## **ELABORATION**

The grapes are collected in a perfectly ripe state and with an extreme spectrum of aromas.

The grapes remained in maceration for 15 hours after which they were bled and cleaned.

The clean must was transferred to a stainless-steel tank where it went through the fermentation process at a controlled temperature of 16°C for 17 days.

## **TASTING**

- Clean and bright, pink-strawberry color slightly orange
- Primary aromas of the variety, fruity and of great refinement
- Soft on the palate, fresh and balanced.

FOOD MATCH

Appetizers, vegetables, carpaccio, risottos and oriental food.

