

Valdecuevas

ROSADO
RUEDA
DENOMINACIÓN DE ORIGEN

GRAPE VARIETY

90% Tempranillo 10% Verdejo

A.B.V. 13,5% Vol.

Total Acidity 5,2 g/l Tartaric ac.

pH 3,35

DESCRIPTION

A delicate rosé that seeks the balance between youth and the maturity and subtlety of barrel ageing. Made in small stainless steel tanks and large French barrels.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Bright and clean medium pink. Aromas of red fruit and earth notes first appear, followed by sweet spices and a subtle balsamic finish.

On the mouth is fresh, intense, and full bodied with a slight bitter finish.



CHARACTERISTICS

Made with Tempranillo and Verdejo grapes. The grapes are cold macerated for 8 hours before pressing. Only free-run must is used, which is aged 7 days on its gross lees before settling. Fermentation at 15° C. Aged 3 months on fine lees in small stainless steel vats and in wooden tuns for its final assemblage.

HARVEST 2022

August 16 was the start of the 2022 harvest in Rueda, becoming the earliest in the last seven years.

A harvest marked by the extreme conditions suffered during the summer that caused the field in general, and the vineyard in particular to suffer a significant drought, conditioning the veraison and ripening of the grapes, which on the other hand has allowed the grapes to remain in excellent sanitary conditions thanks to the absence of diseases caused by humidity. This helped obtain musts and subsequent wine of the highest quality.

AWARDS

- MONDIAL DU ROSÉ 2022
Valdecuevas Rosé 2021 | SILVER
- MONDIAL DU ROSÉ 2021
Valdecuevas Rosé 2020 | GOLD
- MONDIAL DU ROSÉ 2018
Valdecuevas Rosé 2017 | SILVER

