

## Caliza Rosé



*Felix Solis*

### D.O. La Mancha Caliza Rosé

“Caliza” is Spanish for limestone and this wine’s label is a faithful resemblance of the characteristic soil in this region. We have captured the maximum expression of Tempranillo grapes to create this fruity Rosé wine that displays the structure of a good red wine.



### Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes’s famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13.5%**

SERVING TEMPERATURE  
**Serve between 8-10° C.**

### Tasting Notes

With its characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of strawberries and fresh red fruits on the nose. On the palate it is well-balanced, refreshing and has a clean and persistent finish.

### Food Pairing

A perfect wine for barbecues or picnics, and particularly with seafood starters.

### Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. Prior to fermentation, its grapes undergo a controlled maceration period. Fermentation takes place at controlled temperature between 14 and 16° C.