

Varietal Wine

Contenda Grenache Rosé

Generations of conscientious wine making have refined this wine to express the vibrant red berries and crispy summer fruit flavours of this traditional grape variety.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **11,5%**	SERVING TEMPERATURE **Between 8-10°C**

Tasting Notes

Vibrant pink with aromas of summer fruits. This delicious rosé carries lively refreshing strawberry flavours and delicate red berry notes.

Food Pairing

A perfect wine for BBQs – salads, chicken, seafood and fish dishes.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. The traditional rosé methods are employed to ensure the wine acquires its characteristic shade. The wine undergoes a short period of cold maceration of around 8 to 10 hours. Fermentation takes place at 16-18 º C for 10-12 days, resulting in a light, clean and fruity wine.