

Kingpin Rosé



Felix Solis

Premium Blend Kingpin Rosé

The Kingpin governs his real with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing masks his formidable power.

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY
Grenache and Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Between 8-10°C

Tasting Notes

Enticing aromas of ripe raspberry and strawberry fruits are complemented by flavours of nectarine in this delicious off-dry rosé. A lingering, flavourful finish is the reward.

Food Pairing

Accompanies all kinds of starters, fish and seafood.

Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale colored Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperature, similar to white wines, at around 12-14 °C, with extended lees contact for 3-4 months before assembly and bottling.