

D.O. La Mancha

Montefrío Rose

Montefrío Rosé is as delicate and fresh wine as a white, but with the structure of a good red.

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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 **11%**	SERVING TEMPERATURE **Between 10-12 ºC**

Tasting Notes

This rose wine has a beautiful pink colour with vibrant strawberry aromas and well-balanced red berry flavours.

Food Pairing

Ideal for seafood, fish dishes and soups.

Technical Information

The grapes are harvested in September. This wine is elaborated according to traditional rosé methods and a careful control of every phase of the process. The grapes undergo maceration for a short period of 4 to 6 hours at low temperature. Then, the fermentation takes place at 15 – 17 oC to obtain the characteristic colour and aromas of the rosé wines from this region