

## Mucho Mas Rosé



*Felix Solis*

### Premium Blend Mucho Mas Rosé

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.

#### 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  
**Garnacha & Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12,5%**

SERVING TEMPERATURE  
**Between 8-10°C**

#### Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

#### 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.

#### Awards

##### GOLD

2025 Vinespaña: Mucho Mas Rosé

2024 BACCHUS: Mucho Mas Rosé

2023 Challenge International du Vin: Mucho Más Rosé

##### SILVER

2025 The Global Masters: Mucho Mas Rosé

2025 Concours Mondial de Bruxelles: Mucho Mas Rosé

2025 Vinos del Real Casino de Madrid: Mucho Mas Rosé

2024 Mundus Vini: Mucho Mas Rosé