

reinadecastilla

B O D E G A

ISABELINO ROSADO FRUITY AND TEMPTING

Monovarietal Tempranillo wine that will embrace you intensely in a swirl of red fruits, sweet and aromatic, expressing the most noble and elegant aromas of this authorized variety of D.O. Rueda.



VINEYARDS

The grapes come from a single vineyard of almost 30 years old located on a high plateau. The soil is stony and poor in organic matter, qualities highly valued in obtaining quality grapes. It has outcrops of limestone in the areas of higher altitude

WINE MAKING

The grapes are harvested mechanically at night, taking advantage of low temperatures and avoiding oxidations caused by the presence of the sun. At the same time, it shortens the arrival time to the winery, increasing the quality of the must. In the cellar, we bring the must through an exchanger of cold in order to lower its temperature even further and a press maceration of about 6 hours is carried out. With this we obtain an extraction and optimal conservation of aromas as well as the desired color. Subsequently, the free-run must is pressed and fermented at low temperature in a stainless steel tank. Aging on its fine lees to enhance its volume in the mouth. Clarification and stabilization by cold. Filtering prior to bottling

TASTING NOTES

Bright pink color with raspberry nuances. The nose is very aromatic and expressive, showing aromas of red fruits (strawberry, raspberry and currant) with a sweet tinge that reminds us of gummy candies. The palate is sweet, fruity and fresh. Balanced between the sweetness of the red fruits and the acidity, it has a light cherry finish in the retronasal that makes it unique.

WINE PAIRING

A perfect match with light dishes made with rice, such as paella, or with pasta accompanied by a tomato sauce or a white sauce. It is also an excellent option to accompany fish or seafood dishes as well as white meats, smoked meats or soft cheeses. Its sweet aroma makes it ideal for desserts.

TECHNICAL DATA

Type of wine : Unoaked rose wine
Grape variety : 100% Tempranillo
Alcohol : 13%

Acidity : 5.9 g/l
Residual sugars : 1.9 g/l
Temp. of service : 6-8°C