

Grape varieties

Tempranillo (50%), Viura (30%), plus several autochthonous varieties

Origin

Spain, Castilla y León, Ribera del Duero, Aranda de Duero

Soil

clay-calcareous

Vinification

Total de-stemming, crushing, 5-8 days maceration in concrete tanks and initiation of alcoholic fermentation with autochthonous yeasts, discover, final fermentation in old barrels of 225 l, spontaneous malolactic

Ageing

9 months in old barrels of 225 l on its lees

Characteristics

Rosé, Biodynamic, Still, Fruity and juicy

Properties

Alcohol: 13,5 %, Ph: 3,5, SO2: 20 mg/l, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

**TORREMILANOS
OJO GALLO
ROSADO**

TORREMILANOS, Ribera del Duero,
Aranda de Duero

2019	38014	75 CL
2018	38014	75 CL