

Orquesta Rosé

Vino de la Tierra de Castilla / Rosé



The Tempranillo grapes mature perfectly between the necessary heat of the day and the cool of the evenings. The Rosado is then created using the traditional rosé method.

Y GRAPE

100% Tempranillo

* STYLE

Still wine

📍 REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

🍷 TASTING NOTES

Colour: Deep pink. Aromas of fresh fruit with hints of red berries on the nose. Rich and balanced palate: This rosé is light, clean, fresh, fruity, moderately acidic and has a long-lasting finish.

🍴 FOOD PAIRING

Ideal with seafood, fish dishes and soups.

°C ALCOHOL CONTENT

13°

🍷 BEST SERVED

Best served cold (8-12° C)

i TECHNICAL INFORMATION

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness, acidity and phenols. It is made using the traditional rosé method to ensure that it acquires its typical colour. Firstly the wine undergoes a short period of cold maceration that lasts between 8 to 10 hours. Next, fermentation takes place at a controlled temperature of 16-18 ° C for up to 10 days, resulting in a light, clean and fruity wine.