

El Aviador Rosé

Vino de la Tierra de Castilla y León / 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.

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographical indication for wines located in the autonomous region of Castile y León, in the northern plateau of Spain.

TASTING NOTES

Colour: Deep and brilliant pink. Aromas of fresh fruit with hints of strawberry and other red berries on the nose. Rich and balanced palate: This rosé is light, clean, fresh, fruity, moderately acidic and an elegant finish.

FOOD PAIRING

Ideal with seafood, grilled, vegetables, mushrooms, fish dishes and soups.

ALCOHOL CONTENT

13°

BEST SERVED

Best served cold (8-12° C)

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 6 to 8 hours. Next, fermentation takes place at a controlled temperature of 16 ° C for up to 10-12 days, resulting in a brilliant, clean and fruity wine.