

Contenda Grenache Rosé

Varietal Wine / Rosé



Through generations of careful winemaking we have refined this wine to express the vibrant red berry and crisp summer fruit flavours of this traditional grape variety.

GRAPE

100% Grenache

STYLE

Still wine

REGION

The area of Castilla - La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are made in this great wine region. Airén and tempranillo are the most characteristic grapes of this area

TASTING NOTES

Vibrant berry pink with aromas of summer fruits, this delicious rosé has lively refreshing strawberry flavours and delicate red berry notes.

FOOD PAIRING

A perfect BBQ wine – salads, chicken, seafood and fish dishes.

ALCOHOL CONTENT

11,5°

BEST SERVED

Between 8-10°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. The wine undergoes a short period of cold maceration that lasts for 8 to 10 hours. Fermentation takes place at a controlled temperature of 16°C and lasts for 10-12 days, resulting in a light, clean and fruity wine.