

D.O.Ca. Rioja

Condesa de la Sierra Tempranillo-Garnacha

Condesa de la Sierra Rosé is made from the Tempranillo and Garnacha varieties, the latter being the most prestigious for producing fresh, fruity rosé wines. A wine that respects traditional winemaking culture, combined with modern production techniques.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY
Tempranillo and Grenache.

STYLE
Still Wine.

ALCOHOL GRADUATION
13 %

SERVING TEMPERATURE
9-11ºC.

Tasting Notes

Pale red in color with bright reflections. On the nose, red fruit aromas dominate, with strawberry standing out. On the palate, it is fresh, well-balanced between fruit and acidity, offering harmony and a pleasant sweetness.

Food Pairing

Pairs well with all kinds of appetizers, fish, and seafood.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to9 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at controlled temperature between 15 and 16 ºC.