

## Consigna Garnacha Rosé



### Varietal Wine

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Garnacha grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures in Castilla. This rosé is created using the traditional methods in this region.

### Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY  
**Garnacha**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**11.5%**

SERVING TEMPERATURE  
**Best served cold between 8-10°C.**

### Tasting Notes

An attractive pink color, the bouquet maintains the original aromas of fresh fruit with hints of red berries. Rich and balanced on the palate with a generous lingering finish.

### Food Pairing

Ideal for seafood, fish dishes and vegetable soup.

### Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. First, the must undergoes cold maceration for 8 to 10 hours. The contact between the must and the grapes' skin gives the wine its characteristic pink shade. Then, fermentation takes place at 16-18 ° C for up to 10-days, resulting in a light, clean and fruity wine.