



Premium Blend Finca Valeria Rosé

Our rosé wine originates on the southern coast of France, where the character, sunshine and freshness of the Mediterranean set the pace for the vineyard. The result is a premium blend that combines the essence of the two most iconic regions of French rosé: Provence and Languedoc.

In Provence, the Mistral wind cleanses and refreshes the vineyards, allowing the grapes to ripen to perfect balance. Its limestone and clay soils lend the wine a vibrant tension and a subtle salinity that evokes the seabreeze and fields of lavender.

On the other hand, the Languedoc brings the strength of a land of contrasts, stretching from the coast to the Pyrenees. Here, the clash between the humid sea air and the Tramontane winds imparts a unique purity. The result is a harmonious wine that captures the luminous and fragrant essence of fields of aromatic herbs through its three master varieties.

Region

The wine comes from vineyards in Languedoc and Provence, where some really good rosés are made.

VARIETY

Garnacha, Cinsault and Syrah.

STYLE

Still wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Serve between 6°C – 8°C

Tasting Notes

A pale rosé with an elegant profile, featuring subtle aromas of fresh red fruit, citrus notes and a delicate floral nuance. On the palate, it is balanced, with a refined acidity that brings freshness and a long, unctuous finish full of harmony.

Food Pairing

Perfect for accompanying fish, seafood and Mediterranean cuisine, or to enjoy on its own, served well chilled.

Technical Information

This wine is made from a mix of traditional French grapes like Grenache, Syrah and Cinsault. The end result is a light, delicate and very flavourful rosé. The grapes are harvested at night or in the early morning to keep them fresh and full of flavour. The vineyards are in well-known wine-growing areas of France, where the Mediterranean climate helps the grapes to ripen evenly. The different types of wine are made separately, using special yeasts. After pressing, fermentation takes place at a low temperature (below 15°C) for around 12–18 days in stainless steel tanks. The wine is then left on its sediment for 8–12 weeks to get bigger and more complex. Finally, the wine is mixed to create a fresh, elegant and balanced rosé, with a subtle and refined smell.