

D.O. La Mancha

La Camioneta Tempranillo Rosé

The La Camioneta range bursts onto the wine scene with an innovative and vibrant proposal, aimed at a generation looking for fresh and modern wines without major complications. La Camioneta rosé is a perfect wine for young people who live life with intensity. A fresh rosé, fruity aromas and a persistent finish.

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VEGAN

Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 8-10º C**

Tasting Notes

This wine has a striking pink colour, characteristic of the Tempranillo grape. On the nose, it displays a fresh and clean aroma that evokes strawberries and wild red fruits. On the palate, it reveals itself as a balanced and refreshing wine, with a lingering finish that invites another glass.

Food Pairing

A perfect wine for barbecues or picnics, and particularly with seafood starters.

Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. Prior to fermentation, its grapes undergo a controlled maceration period. Fermentation takes place at controlled temperature between 14 and 16º C.