

Varietal Wine

Orquestra Garnacha Rosé

Garnacha grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures. 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 sucha 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 (8-10º C)**

Tasting Notes

An attractive pink colour, 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

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. The traditional rosé methods are employed to make sure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 8 to 10 hours. This period allows for the characteristic rosé colour to be transferred. Then, fermentation takes place at 16-18 º C for up to 10-days, resulting in a light, clean and fruity wine.