



Blend

the gov'nor Rosé

A very attractive rosé wine with pale tones and its own distinctive personality. The versatile Garnacha grape contributes to the aromatic richness, fixing the final colour and tonality as well as giving a fantastic creaminess to the palate. This type of grape, so typical of quality Spanish rosé wines, provides freshness and aroma, while the Tempranillo contributes to the final balance, giving a long and persistent mid-palate.

Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, either for its regionality or for its variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY
Garnacha and Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10°C

Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate it is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

Food Pairing

Accompanies all kinds of starters, fish and seafood.

Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale coloured Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperatures, similar to white wines, at around 12-14°C, with extended lees contact for 3-4 months before assembly and bottling.

Awards

SILVER

2022 AWC Vienna – International Wine Challenge: the gov'nor rosé