



Varietal Wine

Conquesta Garnacha Rosé

Our experience in winemaking, based on several generations, has enabled us to create a wine made from the Garnacha variety. A varietal



wine full of fresh fruit flavours, tasty and balanced.

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
Serve between 8-10°C

Tasting Notes

Attractive pink colour, with original aromas of fresh fruit. Tasty and balanced on the palate with a pleasant aftertaste.

Food Pairing

Ideal with seafood, fish and vegetables.

Technical Information

During the ripening of the grapes, strict controls are carried out in the field to obtain a balanced wine with the right levels of sugar and acidity. First, the must undergoes a period of cold maceration for 8 to 10 hours. This period of contact between the must and the grape skins allows the must to acquire its characteristic pink colour. Fermentation then takes place at a controlled temperature of 16-18°C for 10 days, resulting in a light, clean and fruity wine.