Valdecuelas ROSÉ

RUEDA DENOMINACIÓN DE ORIGEN

GRAPE VARIETY

90% Tempranillo 10% Verdejo

A.B.V.

13.5% Vol.

Total Acidity

5.2 g/l Tartaric ac.

Hq

3.33

DESCRIPTION

A delicate rosé that seeks the balance between youth and the maturity and subtlety of barrel ageing. Made in small stainless steel tanks and large French barrels.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Bright and clean currant pink.

It minds red fruit, like tart strawberries. raspberries, and cherries, as well as black fruits such as blackberries and black currants, with even hints of candy.

On palate, it has a great balance and a pleasant aftertaste where the notes of red and black fruits and candies re-emerge.



CHARACTERISTICS

Made with Tempranillo and Verdejo grapes. The grapes are cold macerated for 8 hours before pressing. Only free-run must is used, which is aged 7 days on its gross lees before settling. Fermentation at 15° C. Aged 3 months on fine lees in small stainless steel vats and in wooden tuns for its final assemblage.

CLIMATOLOGICAL FEATURES HARVEST 2023

The 2023 harvest in the Rueda region was marked by two distinct stages. Before the September rains, there was an irregular maturation of the grapes, necessitating detailed analysis of each plot and, at times, different areas within the same vineyard.

The initial musts, although they were low in alcohol content, stood out for their acidity and aromas. After the rainfall, the grapes' maturity became more balanced, resulting in musts with a more mature profile once the vine absorbed the excess water.

In Valdecuevas, the harvest was staggered, adapting to the varying conditions of each vineyard. Compared to the previous year, this harvest was smaller in quantity but stood out for producing aromatic wines with exceptional balance on the palate.

AWARDS

- MONDIAL DU ROSÉ 2023 Valdecuevas Rosé 2022 | SILVER
- MONDIAL DU ROSÉ 2022 Valdecuevas Rosé 2021 | SILVER
- MONDIAL DU ROSÉ 2021 Valdecuevas Rosé 2020 | GOLD



Valdecuelas