

VEGA SINDOÀ

# Rosado garnacha



## Type

Dry rosé

## The vineyards

The Garnacha variety has demonstrated just how well it adapts to the Nekeas Valley's cooler northern micro-climate.

The vines are mainly located on southern slopes with enough sun to mature splendidly whilst remaining cool enough to keep their noticeable acidity.

## Free-run

The free-run juice is obtained after a short period of skin-contact maceration. It obtains a little under 40% of must that gives the best quality.

This free-run wine is mature, well-balanced, smooth and fresh.

## Technical notes

Long, controlled alcoholic fermentation.

No malolactic fermentation.

Clarification, if appropriate, cold stabilisation, micro-filtration and bottling.

## Temperature

Ideal serving temperature: between 8° and 12°C

## Tasting notes

Smooth colour between strawberry and raspberry.

Sweet aromas reminiscent of childhood sweets, made sexier by mixing in a citrus tone. Light but tasty, with an acidity that makes it refreshing, this is a pleasant, thirst-quenching wine.

## Best consumed

Like any rosé worth its salt, it is at its best in its first year although this wine's good density and balance make it last at least another year.

## Pairings

Excellent as a year-round aperitif, although highly recommended in the summer months. Wonderful with paella, pasta dishes and pizzas. The New York Times sang its praises paired with hot dogs.

