

ENROSADO BY ROSALIA MOLINA



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amber wine
by ROSALIAMOLINA

100% Grenache Gris, with pink skin, is a peculiar variety, the vine is woody and hardy, preferring a dry, hot climate, is a late harvest grape with a high sugar content, is a vigorous vine that prefers warm climates and is drought-resistant.

Because the grape thrives in hot, windy and dry conditions, it is ideally suited for this region, because it ripens late, the grape needs hot, dry conditions like those provided by the windy continental-Mediterranean climate of our winery.

The variety is also disease resistant, its long deep roots readily seek water, and vines produce excellent fruit in clay and limestone soils. With our high elevation and cooler conditions, this grape preserves acidity to make elegant, complex and age-worthy wines.

Where: Landete, Serranía of Cuenca, the Plateau, D.O. Manchuela, not far from Valencia but inland at 1100 meters, 3300 feet

Climate: Fusion of continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in the period of fruit ripening

Soils: Clay, limestone and rocky soil, in this soil the vines have low vigor so they produce a limited crop with classic flavors

Altitude: Plateau vineyards at 1100 m.

Vineyards age: Around 15 years, grapes are grown with minimum intervention and maximum care

Irrigation: low water supply **Environmentally friendly fertilization**

Harvest: Beginning of October, manual, in cases of 12 kg, when the grapes are at their optimum moment of maturity and their color is already golden

Pruning: Quality is more important than quantity this is why we practice the so called green harvest, the removal of green and unripe grapes in order to reduce yield but increase quality of remaining grapes.

Selection: Begins in the vineyard, only the best grapes that reach the appropriate parameters and their optimum point of maturation are harvested

Yeast: Wild yeast that bring out the unique flavor of our terroir

Elaboration: In 1000 liters amphora's, its skins were left in contact with the grapes for 24 hours and then the alcoholic fermentation starts also in amphora's, spontaneously with skins, for about 28 days, Grey Grenache prefers a cooler fermentation, no commercial yeasts were used. Maceration is a part of the vinification process during which grape juice is in contact with grape, skin and seeds in order to extract color, tannins and flavor, this is also a natural way of wine preservation. We work in harmony with nature with no chemical interference; we do follow the lunar calendar for choosing the best day for pruning, decanting, bottling and all the work in the cellar. Not addition of sulphites, stabilization is natural. This wine was made in a very hands-off way, so naturally

Tasting notes: pale and muted pink color, elegant and sweetened flavors of stone fruit, apricot, yellow plums, some red fruit aromas, citrus that bring freshness, a lot of spices, minerals and anise, a hint of earth, with a full and well rounded mouth feel, light body and low alcohol. It has more body than the white Grenache. Very tasty

Pairing: Ideal for tapas, the best accompaniment for appetizers, especially those that include a seafood dish, Mediterranean salads, baked fish, Asian dishes, raw fish, and sushi.

A foodie's dream

ORGANIC AND VEGAN