

# MILHISTORIAS ROSADO

**100% BOBAL**, original and unique from Manchuela and Utiel-Requena, one of its best features is having the highest levels of resveratrol of all existing grapes.

**Place:** Landete, in the Serranía de Cuenca, D.O.Manchuela

**Climate:** Fusión 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 this period of ripening of the fruit.

**Soils:** Clayey with a calcareous base, Deep soils with low organic matter content, Sandy loam and stony.

**Altitude:** 1100 m, 3300feet

**Age of the vineyards:** 30 years old, Highland vineyards

**Harvest:** Never before October the 12th, manual in 12 kg. boxes

**Yeasts:** Native, they provide the character and personality of the Terroir

**Elaboration:** Cold maceration for 3 hours, then we proceed to the bleeding and take it to another tank where it spontaneously ferments without skins, no comercial yeasts in 6000 liter tanks. The bleeding is done by decanting the must by gravity, letting the juice out without no pressing process. The wine does not undergo any stabilization or clarification process, the Wines rest during the months of colder temperatures and in this way, this process is carried out naturally.

**Tasting notes:** Lots of color, raspberry red, a very suggestive colour. The nose is ery intense, with lots of red fruit, currants, cherries, strawberries. On the palate it is dry and very refreshing, with red fruits, acid strawberry, gummy aromas, a highly integrated natural acidity, which makes it fresh, long and persistent.

**Pairing:** With pasta and rice, vegetable rice, octopus rice, with fish stews, with barbecue meats, pieces of iberian ham, smoked beef, with sausages, perfect with chicken, pizza, chicken wings. Any dish with tomato sauce, assorted salads.



ORGANIC AND VEGAN

