
Santa Cruz de Alpera Rosé Frizzante



APPELLATION OF ORIGIN (D.O.)

Almansa. <http://denominacion-origen-almansa.com/>

SUB-AREA

Surroundings vineyards of "Casa don Pedro"

GRAPE VARIETY

Syrah (100%).

COLOR

Clean and brilliant with a nice tear with pink raspberry color.

BOUQUET

It has medium-high intensity, with a lot of red berries aromas. We can find strawberry yoghurt aroma with some strawberries and raspberries jellybeans notes.

TASTE

The balance between acidity and sweetness makes a fresh wine with a medium persistence. It easy to drink and the fruity character is remarkable. The bubbles touch makes a refreshing sensation in this sweet wine.

MATCHING

It is ideal to match with rice, seafood or just to enjoy before starting lunch.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its elaboration. Its ideal serving temperature is 3-5°C.

VINEYARDS

The vineyards are strictly selected by our technicians in order to achieve the best grapes. We control all the processes to get low yield and healthy vines.

PRODUCTION

We obtain the grapes from a mechanical harvest carried out during the night in order to avoid the high temperatures and the light so we can protect the grape must from oxidation. The fermentation temperature is around 13°C. That low temperature produces a bigger aromas quantity.

Afterwards, we stop the fermentation using cold, so we can obtain a product of low alcohol level and a natural sweetness. The CO2 which is the result of the fermentation is kept so the wine can have the bubbles in the moment of its consumption.