
Santa Cruz de Alpera Rosé



APPELLATION OF ORIGIN (D.O.)

Almansa

SUB-AREA

Surroundings vineyards of "Casa don Pedro"

GRAPE VARIETY

Syrah (100%).

COLOR

Clean and brilliant with a good tear with raspberry pink rose.

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

It is sweet at the entrance, fresh and balanced with a medium persistence. This is an easy-to-drink wine with a strong fruity character. It is complex at the end with a final that brings all those red fruits.

MATCHING

It is ideal to match with rice, seafood or salads.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its elaboration. Its ideal serving temperature is 8°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.

ELABORACIÓN

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 16°C. That low temperature produces a bigger aromas quantity. The fermentation was enlarged to 25 days.

The peculiarity of this making is the use of fresh cherry-wood pieces which give to the wine a bigger sweet sensation in the mouth and more complexity of the fruits on the nose.