

LEO&NINÉ

CONTEMPORARY WINERY

crush

rosé

Harvest 2022:



Harvest 2023:



tasting sheet

Rosé wine

Harvest: 2023

D.O.P. Somontano, Huesca, Spain

Grape variety: 100% red Grenache

Wine aging: 4 months in stainless steel tanks until bottled.

% Alcohol content: 12

Presentation:

0,75 L

the vineyard

Situated in the foothill of the Pyrenees mountains and irrigated by the melting mountain waters, the vineyards settle on brown limestone soils with sandy loam texture. Our Grenache vines are cultivated in the Olvena area, situated in the Aragon region in Northeastern Spain. By pruning the grape vines while still green and by manually thinning their clusters, we obtain steady harvest of the best grapes for winemaking.

the winemaking

The grapes are harvested a few days before they reach complete ripening to preserve the freshness and acidity so characteristic for this wine. The wine must is obtained through very soft pressing of the grapes and is then moved to ferment in stainless steel tanks during 14 days. It is then racked and remains in contact with its fine lees during 4 months until finally bottled.

the tasting notes

Characteristic pale orange-pink color, with golden hues. On the palate, you are introduced to aromas of white flowers, citric, orange blossom and strawberry with a final moderate acid and crispy fresh flavor.



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ESTADILLA, HUESCA, ESPAÑA

crush.

consejo regulador de la denominación de origen
SOMONTANO

BY LEO & NINÉ WINES