



EL VENTILADOR ROSÉ



Vineyards: From our own vineyards (Bodegaza and Las Cellas) that are over 25 years old and have an average production of 2.5 kg per vine.

Varieties: 100% red Garnacha autochthonous to the land

Harvest: When the grapes reach their optimum phenolic maturity, they are harvested manually in small-capacity containers (about 200 kg to avoid crushing the grapes), they are immediately transported to a cold room and remain for 48 hours at 4°C. of temperature to favor the extraction of primary aromas, after this time the grapes are transported to the winery in a short space of time.

Elaboration: Destemming and skin maceration of the grapes at 10° C. for 24 hours to achieve better aromatic quality and structure in the mouth, bleeding and controlled fermentation with autochthonous yeasts in stainless steel tanks at 16° C. to respect all the characteristic fruit aromas of the variety.

Tasting notes: Brilliant lemon yellow with greenish tones. On the nose it is fresh, clean and intensely fruity with pleasant notes of citrus, white flower, pear and tropical fruit. On the palate it has volume, body and structure, but at the same time it is silky, elegant, easy to drink, fruity with very well integrated acidity that at the same time gives it freshness and persistence on the palate, filling it with fruity and floral sensations reminiscent of the same nuances as on the nose.

Pairing: Ideal for all kinds of shellfish, paellas, fish with mild sauces, pasta, foie gras, etc.

Conservation and serving:

-Temperature of serving between 8 and 10° C.

-Storage temperature between 10 and 15° C. avoiding sudden temperature variations.

Consume preferably within 2 years from the date of sale.