

Vina Primera Rose

Spain | Castile-La Mancha

Art. Nr. 91165

Wine Description

This unusual Spanish rosé is produced from two classic French grape varieties which have ripened to perfection under the warm Spanish sunshine: Merlot and Syrah.

The Viña Primera Rosé was produced by draining the vats after a night's fermentation of the hand selected grapes at a very low temperature.

The resulting wine shows a lively cherry red colour in the glass, and has an intense bouquet of rose and fruit aromas. On the palate it is fresh and tasty, rich in different flavour nuances and finishes with a soft round aftertaste.

It is over 400 years since Don Quixote and Sancho Panza wandered this area, but if they were still around they would be happy to join you in a few glasses of this wine!

Region Description

With 450,000 hectares of vines, Castilla-La Mancha has about 50% of the vineyard area in Spain. In the beginning, many wineries tended to focus on mass production. But since the 1980s, there has been a trend for most of them to switch to quality. As a result, many wines come from this region that more than meet international standards.

Food Pairing:

Appetisers, light main dishes, fruit, on its own.

TECHNICAL DATA

VINTAGE:	2023	COUNTRY:	Spain
REGION:	Castile-La Mancha	VOLUME:	0,75 L
STYLE:	Fresh & Elegant	WINE TYPE:	Rosé wine
VARIETAL:	Merlot, Syrah	SERVING TEMP:	slightly cooled
ALLERGENS:	contains sulfites	AGING POTENTIAL:	Enjoy young

