

Rosado Clásico de CIGALES

Parcela de Sobrecasa

Vintage: 2018.

Type of wine: Barrel-fermented *Clarete*.

Production: 3,000 bottles, 750 ml.

Grape varieties: 80% Tempranillo, 20% Others (*Garnacha, Moscatel, Verdejo, Palomino*).

Vineyard: The grapes are from a 4 Ha. vineyard called SOBRECASA, located in Cigales (Valladolid), planted in 1936 at an altitude of 745 metres; the soil is alluvial gravel.

Winemaking: The grapes were harvested by hand during the second week of September 2017; destemmed and crushed, no maceration on the skins. Fermented at a temperature of 15°/20°C, in 2,000 liter stainless steel tanks and in 500 liter French oak barrels using their natural yeast; no corrections or additions. The must was inertized to prevent excessive oxidation. There was no malolactic fermentation, and we took advantage of the cold of the Castillian winter to stabilize and decant the wine outdoors for a few months. The wine was then bottled under conditions of natural stability and clarity; nevertheless it is NORMAL for some precipitates to appear in the bottle during its lifetime, give the natural nature of the processing.

Crianza: 18 months in 2,000 liter chestnut barrel, French barrels, and *oloroso* sherry barrel.

Date of bottling: June 2020.

Presentation: 750 ml Burgundy bottle, cardboard box of 6 bottles.

Storage: Constant temperature of between 10°C and 12°C protected from light and humidity.

Evolution: Ideal for consumption during this year and next.

Serve at: 8°C/10°C.

