

Grapes coming from our LA LOBERA vineyard, planted in 1992. Stony, alluvial soils

The Wine

Vintage: 2023

Grape Varieties: Garnacha 75% and Viura 25%

Winemaking: Grapes are hand harvested. Rosé wine made following the saignée method. The free run must is left in contact with the grape skins for approximately 4 hours. Fermentation at low temperature.

Tasting notes: Clean and bright light rosé colour. Aromas of strawberries, watermelon, floral hints (orange blossom) and a slight citrus note. Fresh and crispy in the palate, with vibrant acidity and a fruity sensation.





Vegan friendly certified

