

## “Limited Edition” Grenache Rosé IGP 2025

- 90 points, International Wine Report
- Vegan & Sustainably Farmed Wine

**Grapes:** 100% Grenache

**Winemaking:** Light direct pressing Stabilization on the deposits for 5-7 days. Cold static clarification for 48 hours. Alcoholic fermentation in temperature controlled, stainless steel vats. Aged 3 months in stainless steel vats. Batonnage on the lees to accentuate the plumpness on the palate.

**Tasting Notes:** Pale pink color with salmon tints. Delicately perfumed nose combining sweet hints of red fruit (strawberry, raspberry) and more floral aromas of rose and orange flower. Sweet and silky palate, wonderfully balanced, enlivened by hints of citrus zest. Lovely long-lasting aromas with hints of fresh mint.

**Food Pairings:** Pair this Rosé with aperitifs, tapas, cold soups, or grilled white meat with spices.

**International Wine Report:** *“The 2025 ‘Limited Edition’ Rosé is bright and effortlessly charming, shimmering with a delicate blush hue in the glass. Aromas of wild strawberries, pink grapefruit, and ripe watermelon rise from the glass, accented by a subtle hint of fresh herbs. The palate is dry and energetic, showcasing vibrant acidity and flavors of red cherry, blood orange, and a faint mineral note that adds lift to the finish.”*

