

MONTE PINADILLO ROSÉ

Description

Tear rosé, fermented at a very low temperature for more than 20 days, to preserve its full aromas.

Grape variety

Tinta Fina (100%)

Process

Selected manual harvest. Cold maceration from 12 to 26 hours. Controlled fermentation at 16°C.

Service temperature

8–10°C



Colour

Strawberry pink, with tear present that runs down the glass.

Nose

Intense and fresh, with aromas of wild strawberries that link the aromas of fennel and the subtlety of white flowers. A complex nose that prepares you to savor.

Mouth

Silky entry in the mouth, due to its volume, balanced with a good well-integrated acidity that is refreshing.

Notes

It is a long and tasty wine, it lasts over time ... preventing you from forgetting it ... It whispers ... Monte Pinadillo.

Bodega San Roque de la Encina, with **more than 60 years of tradition**, is one of the leading Ribera del Duero Appellation wineries. **400 hectares** of vineyards planted **more than 25 year ago** with Tempranillo vines tended by **250 partners**. All our grapes are hand-picked from **selected vines**, then fermented at a controlled temperature and aged in American and French oak barrels to produce **delicate, natural, select wines**.

Castrillo de la Vega, the starting point for our story, lies in the heart of the **Ribera** district, near Aranda de Duero. This is where we have learned to live, share our experience and enjoy our **great passion**, wine. Our winery, with **400 hectares** of vineyards, has maintained its bond with Castrillo de la Vega. It has undergone several changes in the course of its history to increase the production capacity and the number of barrels. We have managed to adapt to new times and implement new **technologies** without losing the essence of our **tradition**.

The backdrop for our winemaking is a vineyard landscape planted with the **Tinta Fina** varietal, also known as Tempranillo, on a number of blocks with silty-loam, pebbly and limestone soils, all of them poor in organic matter.



Ribera

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