

# MONTE PINADILLO ROSÉ SPECIAL EDITION

## Description

Very limited edition rosé wine from selected grapes in our winery.

## Grape variety

Tinta Fina (100%)

## Process

Fermented in barrel with native yeasts and aged on its lees for 6 months in French and American oak barrels.

## Service temperature

8-10 °C

## Colour

Intense pink. Clarity, intensity, cleanliness, brilliance.

## Nose

Persistent and intense aromas. Peach, white flowers, vanilla, freshness, liveliness, subtle red fruits.

## Mouth

Silk, fatty, volume, length, sapid, tasty, persistent, dynamic.

## Notes

Very limited edition rosé wine from selected grapes in our winery. Barrel fermented with native yeasts and aged on its lees for 6 months in French and American oak barrels.



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

<https://bodegasanroquedelaencina.com/>



@BodegaSanRoqueDeLaEncina/



@BodegaSanRoque



@bodegasanroque