



TRASLASCUESTAS

ROSÉ BARREL FERMENTED



GRAPE VARIETY: 100% Tinta fina

PROCESS: Vineyards are older than 20 years old and the yields do not go more than 4.500 kg/ha. We keep the grapes with the must in cold temperatures for 24 hours, after that, we crushed and the must pass to new French oak barrels soft and deep toasted to avoid these dominants flavours but giving us complexity to the wine.

Fermentation is taken in the same barrels for 21 days until sugar is finished. From this point we will treat the wine every two days to put the lees up.

In 45 days, without racking, we will put the barrels out of the warehouse, with a very cold temperature for cleaning up and avoiding that the oxygen gives too much oak flavours to the wine.

TASTING NOTE

COLOUR: Pink colour with violet glints.

NOSE: Intense nose, very expressive and sweet gourmand in highlighting the fruit expression (red and acid ripe fruit) with notes of buttery and smoky coming from its way through the wood but without hiding the clear fresh fruit, with hints like candy and toffee.

MOUTH: The mouth is big and fat, fruity and toasted, with a balanced freshness and a touch of varietal bitterness, some lactic hints (yogurt) coupled with soft tannins that make it very long, with balsamic and minerals flashes at the end of the taste.

FORMAT: 750ml. bottle

CASES: Cases of 12 bottles.

SERVING TEMPERATURE: 10-12°C.