



Varietal Wine

Contenda Tempranillo Rosé

Through generations of careful winemaking we have refined this wine to express the vibrant red berry and crisp summer fruit flavours.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Tempranillo

STYLE
Still wine.

ALCOHOL GRADUATION
11.5%

SERVING TEMPERATURE
Enjoy Chilled. Between 8-10°C

Tasting Notes

This delicious rose has lively refreshing strawberry flavours and delicate summer fruit notes.

Food Pairing

Ideal with seafood, fish and vegetables.

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with the skins for 8-10 hours. Fermentation in stainless steel tanks at 16-18°C for 10-12 days results in a light, clean and fruity wine.