

# Montefrio Rosé

D.O. La Mancha / Rosé



Montefrio Rosé is as delicate and fruity wine that has the structure of a good red.

**GRAPE**  
100% Tempranillo

**STYLE**  
Still wine

**REGION**  
In the former kingdom of Castilla La Mancha, central Spain is the largest continuous vine-growing area in the world with 300,000 hectares of vineyard. It is also the stumping ground of Miguel de Cervantes's famous novel, Don Quixote. The Denominación de Origen (D.O.) borders Valencia and Murcia to the east, Extremadura to the west, Andalucía to the south and Madrid to the north-west. Winemaking originated here in Roman times and was certainly widespread during medieval times. Moreover, the versatility of the land has resulted in the introduction of an array of international grape varieties.

**TASTING NOTES**  
With a characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of strawberries and fresh red fruit on the nose. On the palate it is well-balanced, refreshing and has a clean, long-lasting finish.

**FOOD PAIRING**  
A perfect BBQ wine or with fish and seafood.

**ALCOHOL CONTENT**  
11°

**BEST SERVED**  
Between 12-14 °C

**TECHNICAL INFORMATION**  
Only the best grapes are picked for this wine, which is made using the traditional rosé method. The grapes undergo a maceration at low temperature and inert atmosphere before fermentation, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at a controlled temperature of 16° C in temperature controlled stainless steel tanks for about 12-14 days.