ROSÉ L'ALBA

Type of wine: Rosé.

Number of bottles: 4.000 approximately, depending on the vintage.

Variety of the grape: Syrah.

Alcohol: 12º Volume.

Capacity: 75 cl.

Elaboration process: The grapes are harvested by hand at the very start of the day. As its name suggests, the grapes to make this wine are picked at daybreak to preserve the freshness of the morning and to get a wine with as fresh as possible aromas and flavours, reminding us those morning sensations. Fermentation at a controlled temperature in tanks of 4000 litres with continuous manual overpumping to extract the best colour, maximum aromatic quality and all the potential flavour of Syrah grape.

Tasting notes: Pale pink colour with brilliant and crystalline red ruby colour glints. Powerful and expressive nose, fragrant, this wine offers intense aromas of red fruit (strawberry, raspberry and redcurrant), with notes of freshly cut grass and the elegant milky heart of its youth.Suave mouth feel, gorgeous, soft fresh with a long and pleasant aftertaste, when this wine reminds those fruity aromas once more.

Recommended serving temperature: 7-9 ºC.

Wine-pairing: Ideal companion toappetizers, shellfish, fresh and boiled seafood, pizzas, pasta with mild taste sauces and rice dishes with shellfish or fish from the bay.

Awards:

Gold medal, wine contest “Radio Turismo 2009” in Madrid.
iudad de MaiaAward2009 (Portugal).
ilver medal, international “Wine Challenge Catavinum 2012”.

Mentions:

Peñín guide since 2009.
"Almanaque gastronómico" of the Valencian Community 2008 and 2009.
“Sibaritas” magazine number 77 of April 2009.
“Intervinos” guide 2009.



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