

D.O YECLA



MONTGÓ



ROSADO 2006

A Flirty Fruit Blossom: With its innocent pink color and its basket full of mix berry fruits this rose wine is all fun and games for the senses.

Grape Varietals: 50% Garnacha Tintorera 35% Shiraz
15% Monastrell

Harvest: The grapes were handpicked in cases of 20 kilos from the cooler vineyards of Campo Arriba located in the northern part of Yecla at the optimum stage of ripeness from mid-September to mid October. The Monastrell vines are more than 100 years old and the Garncha and Shiraz vines are more than 40 years old. The grapes were carefully transported to the winery and left in cold storage for 24 hours prior to pressing.

Winemaking: Each variety vinified separately. Carefully whole cluster press and cold settling for 24 hours before racking the clean juices of the lees. Temperature controlled fermentation in stainless steel tanks 14-16°C until dry. Racking off the lees and blending in November.

Tasting Notes: The dark strawberry red color of this Rosado is an indicator of the richness of the wine. With an intense nose of raspberry, mature plums, currants and rose petals, a first sip also reveals a refreshing acidity. Striking flavors of mature summer berries – raspberry, strawberry – are joined by floral hints of wildflower and violet in this rich and juicy wine. A great wine as an aperitif, but bold enough to hold its own with a meal.

Serving Suggestion: Montgó Rosado is perfect match for gazpacho and Thai food.



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