

### GRAPES

85% Merlot  
15% Monastrell

### BOTTLING DATE

February 2017

### TOTAL PRODUCTION

657 - 6 bottle cases

### HARVEST

By hand in August of 2016

### APPELLATION

Alicante D.O

### ALTITUDE

700 Meters

### ALCOHOL

12.5%

### FORMAT

750ml



### TASTE PROFILE

Nice, lively and bright in color. The nose is reminiscent of ripe, bright fruits. Strawberries, red janes, watermelon and the like all abound from the glass. The palate mimicks the nose, and has a clean, refreshing finish. There is more complexity and elegance than expected, which for rose is always a treat!

### VINEYARD

The Merlot vines are 30 years of aged and located on the farm, or 'Finca' Collado, in clay and loam soils. They are Trellised with low planting density. The Monastrell are Gobelet-pruned vines and more than 40 years old.

### STYLE OF VINTAGE

2016 was a very dry year with moderate temperatures, so it was necessary to use irrigation support and take extra care of the grapes. The result was excellent!

### WINEMAKING & AGING

The Merlot was pressed and fermented for 18 days at 14\* C. The Monastrell was bled directly into the barrel, which was then fermented on its lees for two months. The grapes were then blended together to form this wine!

### FOOD PAIRINGS

On its own on a sunny day, with appetizers, charcuterie, even a snow cone! This is a very versatile wine! Vegetables, fresh fruits, seafood, white meats, you name it!

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