



HACIENDA CASA DEL VALLE

ROSÉ

VARIETIES

Made from Merlot and Syrah grapes from plots with less exposure to the sun. These grapes are harvested at a very early point in their ripening, leaving aside colour intensity in favour of a search for a wine with more freshness.

VINIFICATION

The grapes macerate at a very low temperature and are fermented at 10-12°C, thereby achieving a wine of extraordinary finesse and complexity.

TASTING NOTES

An intense nose with floral aromas and notes of red-berry fruit pastilles. A balanced, elegant mouth-feel with a pleasant finish. It is a very fresh, enjoyable wine which is ideal for the good weather and gastronomy of the Mediterranean.

