



SOCIEDAD AGRARIA DE VITICULTORES

ELABORADO Y COMERCIALIZADO POR SOTOMANRIQUE

EL GALAYO

ROSADO GARNACHA-ALBILLO REAL 2023

GRAPE: ROSE WINE 80% GARNACHA- 20% ALBILLO REAL **YEAR:** 2023

REGION: VILLAGE WINE-D.O.P. CEBREROS-SIERRA DE GREDOS

VINEYARD: 100% OLD VINEYARDS IN GARNACHA, VINEYARDS AT ALTITUDE, GRANITE SOIL OF DIFFERENT TEXTURES, MAXIMUM YIELDS OF 3,500 Kgr./Ha.

VINIFICATION: VATTING IN CONCRETE TANKS, THE WINE MACERATES AND FERMENTS FOR 3 DAYS, SPONTANEOUS FERMENTATION WITH ITS YEASTS, DEVATting AND PRESSING FINISHING FERMENTATION WITHOUT SKINS, LEES WORK IN TANK FOR THREE MONTHS

ALCOHOLIC CONTENT: 13,5 % BY VOL

ANALISYS: TOTAL ACIDITY: 5,37 G/L PH: 3,42

BOTTLING: 30 APRIL 2024

TASTING NOTES: BRIGHT RASPBERRY COLOUR WITH VIOLET REFLECTIONS. IT STANDS OUT FOR ITS AROMATIC INTENSITY OF RED FRUITS. DIRECT AND FRESH IN THE MOUTH, FLESHY AND PERSISTENT, A VERY REFRESHING WINE, IDEAL FOR ANY SEASON OF THE YEAR.

GASTRONOMY: IT GOES PERFECTLY WITH SALADS, PASTA AND RICE DISHES, VEGETABLES, COLD MEATS, WHITE MEATS, FISH AND SEAFOOD.

SERVING TEMPERATURE: 8-10°C