



EYA ROSADO 2022



Type of wine:
Young rosé wine
12 % Alc.



Vintage:
2022.



Location:
D.O.P JUMILLA.



Production:
Bottles of 750 cl.



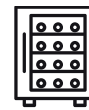
Grape varieties:
100 % Monastrell.



Harvest:
Manual harvest at the end of August 2022 in boxes of 250 kg.



Packaging:
Vertical box of 6 bottles of 750 cl.



Conservation:
Between 8 y 10 °C.



Soils:
Vineyards between 20 and 30 years old, with loamy-sandy and clayey soils with limestone cover.



Winemaking:
Cold soaking in stainless steel tank for 2-3 hours, bleeding of the flower must, clarification and alcoholic fermentation in a 10.000 liters stainless steel tank at a maximum temperature of 15°C.



Ageing:
Unoaked.



Tasting note:

Appearance: Luminous pale pink color, due to the short maceration time of the must with the skins before bleeding.

Nose: Citrus freshness is accompanied by white floral notes, pears, sour strawberries, currants and apricots.

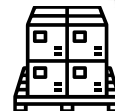
Palate: Light and pleasant on the palate. Very good balance between acidity and its fruity character that gives it roundness. Medium and refreshing finish that invites you to continue enjoying its delicacy.

Ideal to pair with salads, rice, seafood and grilled fish. And of course to drink, snack and whatever arises!.



Awards & Points:

James Suckling: 90 p.
Meininger's Rosé: Silver.
Ecovino Awards: Silver.



Palletization:

*Pallet 120 x 80 cm:
125 boxes x 6 bot.
Weight 1.050 kg.
Height 185 cm.
*Pallet 120x 100 cm:
140 boxes x 6 bot.
Weight 1.176 kg.
Height 185 cm.



Certificates:

Organic Certified.
Vegan Certified.

