

ALAJA

Rosado

Alaja

TYPE

Young Rosé.

GRAPE VARIETAL

Monastrell.

WINE MAKING

Obtained from the bleeding-off of the grape's free-run must that remains in contact with the skins for 2-4 hours. It is settled and clarified to ferment for 15-20 days at a controlled temperature between 10 and 16 ° C in order to preserve the fullness of the fruit.

TASTING NOTES

Strawberry pink color. Intense red fruit and floral aromas. On the palate, it is very fresh, fruity and amiable with good persistence. A youthful, refreshing and lively finish.

FOOD PAIRING

Marinated fish (turbot, sea bass, sea bream), hake stuffed with prawns and cream sauce, seafood , smoked chicken or grilled beef, Italian pasta with marinara sauce.

STORAGE AND CONSUMPTION

The recommended serving temperature of this wine is between 6 and 8 ° C. In its storage it is important that the temperature is constant at around 16 ° C, avoiding temperature fluctuations that adversely affect quality.

Alcohol: 12% vol.

750 ml.



El clima del altiplano jumillano nos permite producir un vino potente a la agradable y elegante. La maduración de nuestras uvas nos proporcionan vinos de intensos aromas adustados, ricos.