

Torrelanga 2016 *rose*



This wine has been elaborated with grapes of varieties tempranillo and grenache. Harvest took place between the 10th and 12th of October 2016 at an average temperature of 15-18°C.

Alcoholic fermentation in concrete temperature-controlled tanks and in French oak.

The 2016 vintage had a normal developing cycle of the vines, with the typical temperature difference in this area, between day and the night during the months of July and August.

Fresh and intense in nose. Red fruit notes (strawberry, redberry), and also exotic tone. In mouth voluminous, fresh, tasty, and very fruity. The expression of young grenache is represented in this peculiar and aromatic Rose.