

LA ZORRA rosada 2020



Wine Type: Free-run Rosado.

Grape Variety: Rufete 100%

Winemaking Notes:

To make this wine, we select vines between 60 to 70 years old from various small vineyards in the Valdeágula area near the limits of Garcibuey where chalk soils dominate.

Grapes are hand-harvested the first week of September using 18 kg crates, as per our usual protocol, to avoid crushing or breaking.

The grapes are pre-cooled to 10°C and, after passing through the selection table, are crushed and destemmed. They are then vatted in stainless steel, where the free-run juice is transferred to a second vat via gravity, both with temperature control achieved through a glycol-water mix flowing through the vat's double-wall exterior.

The rosado must is left in stainless steel for 14 days where it is precipitation decanted. Afterwards, the wine is racked into three 400 litre Boutes French oak barrels which are located in our refrigerated room where spontaneous alcoholic fermentation takes place using the indigenous yeast (we do not pitch).

After fermentation, the wine is vatted where it remains at 6°C for one month, and thereafter racked before being filtered and bottled.

Bottled in December of 2020. **Total production** of only 1,446 Bordeaux 750ml bottles.

Drink at 8°C. A.B.V. 12.5%.

Tasting Notes:

Colour: pale strawberry, onion skin, bright, sharp and clear.

Nose: Red mountain fruit with a rustic twist, mineral, fresh pastry, chalky.

Palate: Fresh and glyceric on the palate. Broad and well rounded.

Easy drinking with a long finish. Unique, pairs well with food.

Award History:

Unpublished

