

FINCA  SANBLAS

# TALABÁ ROSÉ

Varieties: Bobal 50%, Garnacha 50%.

Appellation: DO Utiel-Requena

Vineyard: Terraces of clayey silt with abundant pebbles. The soils are very well drained due to their stratification and granulometry.

Altitude: 750m

Harvest: Hand-picked between the last week of September and the second week of October, using 15 kg crates.

Winemaking: Whole bunches are cooled down in a cold storage at 5°C for 24 hours. Pressing of whole bunches, without destemming or crushing, to preserve the quality of the fruit and avoid oxidation and maceration. Fermentation at 20°C with its own yeast. Without malolactic fermentation. Ageing on lees for 3 months in used 225L French oak barrels. Light clarification and filtration.

Bottling: February of the following year.

Alcohol: 13% vol.

Production: 2,500 bottles

Tasting notes: Clean. Salmon pink. The nose is subtle, with a background of strawberry, caramel and citrus. The palate is fresh, fruity and fleshy, with good acidity. Finally, a slight bitterness provides a pleasant sensation. Long aftertaste, with great balance.

Food pairing: Alone or with all types of fish, pasta and rice dishes, cooked or fresh vegetable dishes, dried fruits and nuts.

Serving temperature: 8 - 12°C

Awards and ratings (2023 vintage) :

