



ERCAVIO ROSADO 2025

Grape variety: 100% Tempranillo (Cencibel).

Vineyards: Bush vines 30-50 years old, Calcareous - clay soils, 750 meters above sea-level. Continental climate.

Yield: 4000 kg/ha.

Harvest: Hand-picked at the end of September – early October

Fermentation: After a few hours of skin contact, the Rosé juice is drained from the tank and fermented separately at cool temperature.

Sur lie until December.

TASTING NOTES

Colour: Attractive, light onion peel.

Aroma: Crisp aromas of red berries, such as wild strawberries.

Palate: The wine is fresh with pleasant red fruit character of strawberries, raspberries, red cassis and a touch of citrus fruit.

The finish is marked by the good balance between fruit and acidity.

Temperature: 10-12°C.

Food pairing: Antipasti, fish and seafood, paella, chicken and white meat.