



ALMODÓVAR ROSADO 2025

This limited edition of three wines was created in our winery in close cooperation with the brothers Almodóvar. True manchegans like us!

The grapes for these wines grow in vineyards personally selected by Pedro and Agustín.

The labels were all designed by Pedro.

Grape variety: Tempranillo (Cencibel)

Vineyards: 30-50 year old organic bush vines at 750 meters altitude

Lime-clay soils. Continental climate.

Harvest: manual, end of September 2024

Fermentation: saignée method, the Rosé juice is drained immediately from the tank and fermented separately at cool temperatures in a small stainless steel tank.

Bottled: January 2026

TASTING NOTES

Colour: light onion peel.

Nose: very fruity and floral

Palate: refreshing mouthfeel. Complex flavours of grapefruit and wild strawberries mixed with a touch of citrus fruit. Well balanced and good finish.

Serving suggestion: 10-12°C.

Aperitif, fish and seafood dishes, Paella, Pasta, salads and poultry.

Front label © **Pedro Almodóvar**

