

A N D R É S
ALONSO

Rossado 2024

Andres Alonso is a shepherd and a close friend. He is a very down-to-earth and inspiring person shaped by the Spanish landscape for so many years. A born natural and true Iberian to whom we dedicate this project. With pride we offer you an insight to the hidden treasures from Spain.

THE STORY

The small region of Cigales, located 10km north of Valladolid, covers an area of 2,300Ha, spread over both banks of the river Pisuerga. The vineyards are located at an average altitude of 750 meters and are spread over 13 villages in the area. Its extreme continental climate allows to produce very fresh wine with a magnificent acidity.

TECHNICAL INFORMATION

Harvest time: Mid of September

Classification: Cigales DO

Grapes Varieties: 90% Tempranillo - 5% Albillo - 5% Verdejo

Vinification: After a short cold maceration at 6°C, direct incubation and fermentation for 15 days at no more than 28° to preserve all the fresh fruit of the Tempranillo.

Ageing: No

Winemaker: Rubén Magallanes

TASTING NOTES

Pale garnet pink colour. Delicate red and black fruit, floral aromas of rose and raspberry. Juicy and tasty dry rosé with a refreshing acidity.

SERVING TEMPERATURE: 10-11°C

PAIRING: Pasta, rice, light cheeses, white meat, salads

ANALYSE

Alcohol: 13,11 % vol

pH: 3,66

Total Acidity : 5,22 g/l

Residual Sugar: 2,4 g/l

SO2 Total: 85m g/l



BODEGAS

RAICES IBERICAS