



Rosado CLA

© CORTIJO LOS AGUILARES

2022 WAS A DRY VINTAGE, WITH LITTLE RAINS, SO THE HARVEST WAS LESS ABUNDANT THAN OTHER YEARS, SO WE HAD TO WORK VERY HARD IN THE VINEYARD TO ACHIEVE THE DESIRED BALANCE. THIS YEAR, THE YOUNG RED WINE HAS A RIPE AND SUGGESTIVE FRUIT, WITH THE TYPICAL BALSAMIC NOTES CONFERRED BY THE STATE IN WHICH THE VINEYARDS ARE LOCATED.

Vineyard

VINTAGE

2022

GRAPE VARIETY

74% Tempranillo / 14% Garnacha/ 12% Petit Verdot

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table

Bunch 100% de-stemmed, grape must transferred by gravity into the tank

FERMENTATION

- Rosé produced by bleeding of the must, short time of contact with the skins
- Alcoholic fermentation at low temperature (15°C)
- Partially vinified in concrete tanks

AGEING

No ageing, wine stabilisation in concrete tanks during 4 months

Tasting Notes

COLOR

Vibrant pink, very clean and bright.

AROMA

Red fruits and flowers. Intense and full of balsamic nuances.

MOUTH

Very fresh entry, thanks to the wonderful acidity. Citric tip, very fruity, persistent and full on the palate.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



14% Vol.
75cl.