

# ViñaSol



## ROSADO

**Vintage:** 2018



**Grape varieties:** Mediterranean, mainly Garnacha and Cariñena

**Date grapes picked:**

Garnacha: From the 4th of September

Cariñena: From the 2nd of October



**Winemaking:**

**Number of days of skin contact:** 2/4 hours

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 15-20 days

**Fermentation temperature:** 14°C

**Bottling month:** From November of 2018



**Technical data:**

**Alcohol level:** 12,5% vol.

**pH:** 3,15

**Total acidity:** 4 g/L (tartaric à.)

**Residual sugar:** 0,3 g/L

**Allergy advice:** Contains sulfites



**Stored under the right conditions, the wine will hold its potential for the next:**

2 years



**Available formats:**

75 cl



**Tasting notes:**

Pale raspberry pink color. Fragrant and sensual, with notes of red fruit (redcurrant). The palate is firm, silky and warm, culminating in a lovely spicy (pink peppercorn) finish.



**Serving suggestions:**

Excellent as an aperitif or served with rice dishes, seafood or fish. Best served at 7–9°C.



**Story:**

In the summer of 1962, at a small winery in the coastal hills of the Mediterranean, we first made Viña Sol, the classic essence of earth and sun.



**Weather conditions:**

The vintage saw a very rainy, cool spring and a rather mild summer with a ten-day heat wave, tempered by the onset of the rainy season. These conditions resulted in a noticeable delay of the harvest compared to previous years. The grapes were healthy overall, resulting in fresh aromatic wines.