



Rosado CLA

© CORTIJO LOS AGUILARES

2018 HAS BEEN MARKED BY GENEROUS WATERFALL (+800MM IN MARCH-APRIL) AND A SOFT SUMMER (AVERAGE MAX.: 29.3°C). THE GRAPES RIPENED SLOWLY, THANKS TO THE WATER RESERVES ACCUMULATED IN THE SOIL AND THE IMPORTANT THERMAL AMPLITUDE. THEY ARRIVED AT THE WINERY IN PERFECT HEALTH CONDITIONS. THE VINTAGE IS OF EXTRAORDINARY QUALITY WITH A BEAUTIFUL ACIDITY AND FRESHNESS, THAT REFLECT PERFECTLY THE ALTITUDE OF THE VINEYARD, LOCATED IN THE HEART OF THE SERRANÍA DE RONDA MOUNTAINS.

Vineyard

VINTAGE

2018

GRAPE VARIETY

83% Tempranillo / 11% Syrah / 6% Grenache

ALCOHOL

13,5%

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

Light pastel pink with slight salmon tones, clean and bright.

AROMA

Very expressive and complex nose with plenty of fruit nuances.

MOUTH

In the mouth, the wine is fresh and lively, very well-balanced with a beautiful acidity and unique fruit flavours. Long and elegant finish.


CORTIJO
LOS AGUILARES

DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

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



13,5% Vol.
75cl.