



JALEO

Rosé : 50% Tempranillo, 30% Merlot, 20% Grenache

Vineyard : N.R.E 31/42110 NA Estate, Olite

FEATURES :

250 ha of vineyards. Clay-limestone soils. Gently sloping hillsides; higher plots of the estate are fresher and more airy, with pebbles in some plots. Ideal site. Environmentally friendly treatment methods.

ALTITUDE :

Influenced by the Mediterranean climate in the south and by the Continental climate in the north; hot summers, mild autumns with contrasting temperatures award perfect ripening of red grapes.

FERMENTATION :

15 days with daily pigeage and montage. Temperature strictly controlled not exceeding 28 degrees Celcius. Malolactic fermentation in stainless steel vats.

AGING :

15 months in American oak barrels.

TASTING NOTES :

Colour : Bright, intense cherry colour, high intensity.

Aroma : Fresh red fruits with spicy tones clean and attractive nose.

Palate : Ample, moreish, clean, fruity tones, long and balanced with a silky finish.

Serve : Serve at 18 °C.

Format : 750 ml.

TECHNICAL INFORMATION :

Alcohol : 14.90%

Sugars : 2.1 g/l

Acidity : 5.1 g/l

