



TOCANDO CIELO

Rosé : 100% 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 :

The harvest begins at night, in order to facilitate temperature control and pre-fermentative maceration made exclusively using the saignee technique. Grapes are picked at optimum ripeness, destemmed and macerated in stainless steel tanks for approximately 10 hours to extract the cherry colour and the primary aromas. Then mustis bleeding occurs and the alcoholic fermentation takes place in stainless steel tanks for 20 days at 16 degrees Celcius to keep the freshness of the and enhance the citrusy and floral notes. Once fermentation is completed the wine is racked and kept for one month on its fine lees in an inert vessel to add the extra textural mouthfeel. The wine is, thereafter, clarified and filtered before bottling.

TASTING NOTES :

A carefully crafted wine that expresses its origin of Navarra demonstrating the elegance and finesse of the Grenache grape.

Colour : Bright cerise-red. Crystalline with purple hues.

Aroma : On the nose, fresh red fruit; ripe cherries and blue flowers, clean and elegant.

Palate : Lively, fresh and moreish with a clean fruit finish.

Serve : Serve at 18 °C.

Format : 750 ml.

TECHNICAL INFORMATION :

Alcohol : 13.90%

Sugars : 1.7 g/l

Acidity : 5.6 g/l

