

VITIS TERRARUM Syrah rosé



NAME OF THE WINERY: VITIS TERRARUM, S.L.

NAME OF THE WINE: VITIS TERRARUM - SYRAH ROSÉ

TECHNICAL INFORMATION

VARIETY: 100% Syrah

VINEYARD: Vine of the one Syrah's terroir, located at 650 mts over sea level on the left bank

of Zancara's river.

SOIL: Sundy clay loam.

CULTIVATION: Biodynamic cultivation (without watering, without quimical fertilizer or pestici-

de or weedkiller).

PRODUCTION: Manual harvest. After a light maceration, the must is fermented at a controlled temperature of around 16-18°C for 12-15 days. In this way, it allows us to maintain the freshness, complexity and aromatic intensity of the grapes from which it comes. Once the fermentation is finished, it remains for 4 weeks with its fine lees in suspension, which will enhance its softness and length in the mouth.

ALCOHOLIC CONTENT: 12,5% vol.

GENERAL INFORMATION

TYPE OF WINE: Rosé wine.

ORIGIN: Tierra de Castilla's wine. **WINEMAKER:** Ricardo Graña.

PRODUCTION: Limited to 1.000 bottles per year.

TASTING NOTES AND GASTRONOMY

TASTING DETAILS: Pink/salmon colored wine

In the nose it is presented with a high and complex intensity. Highlighting a fruity smell of red blackberry, raspberry and slight hints of strawberry and cherry with floral aromas of rose petals. On the palate it is very balanced, with a pleasant acidity with hints of sweetness. The wine develops perfectly with a refreshing, long and fruity finish. A fresh rosé, with good structure and surprising complexity.

