

Valdecuevas

ROSÉ

RUEDA
DENOMINACIÓN DE ORIGEN

GRAPE VARIETY

90% Tempranillo 10% Verdejo

A.B.V. 13.5% Vol.

Total Acidity 5.2 g/l Tartaric ac.

pH 3.33

DESCRIPTION

A delicate rosé that seeks the balance between youth and the maturity and subtlety of barrel ageing. Made in small stainless steel tanks and large French barrels.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Bright and clean currant pink.

It minds red fruit, like tart strawberries, raspberries, and cherries, as well as black fruits such as blackberries and black currants, with even hints of candy.

On palate, it has a great balance and a pleasant aftertaste where the notes of red and black fruits and candies re-emerge.

Ideal for all meal types, owing to its versatility as a bridge between white and red wine, particularly for pizzas, lasagnas, and various Italian dishes.



CHARACTERISTICS

Made with Tempranillo and Verdejo grapes. The grapes are cold macerated for 8 hours before pressing. Only free-run must is used, which is aged 7 days on its gross lees before settling. Fermentation at 15° C. Aged 3 months on fine lees in small stainless steel vats and in wooden tuns for its final assemblage.

CLIMATOLOGICAL FEATURES HARVEST 2024

The weather had a very positive impact on the 2024 harvest in the D.O. Rueda.

Rainfall arrived at critical times, ensuring the necessary water for optimal vine growth, while higher-than-usual average temperatures allowed slow and even ripening of the grapes.

This resulted in a perfect balance of sugar and acidity. Moreover, sanitary conditions were outstanding, with no significant issues from pests or diseases, ensuring excellent grape quality.

These unique conditions highlight the region's potential and have produced a vintage distinguished by its remarkable balance and character.

