



LÓPEZ CRISTÓBAL Rosado

TECHNICAL FILE:

Grape Varietal: 100% Tempranillo

Vine's age: 25 years

Sea level: 780 m (2.559 ft)

Lot: Finca "Virgen de la Vega"

Soil: Gravel and limestone

Harvest: Hand picked into small crates then table selection

Vinification: Light maceration. Fermentation at 18 ° C

Barrel Ageing: The 50% of the wine is aged during 2 months in 500 litres barrels, 100% French oak.

Bottle Ageing: 5 months

Production: 4.000 bottles

Tasting notes: Brilliant and light pink colour. Clean and fresh nose, with hints of flowers and red fruits. Delicate on the palate, but intense at the same time. A wine full of life that invites you to enjoy.