



LÓPEZ CRISTÓBAL ROSÉ



**TINTA DEL PAIS (60%)
ALBILLO MAYOR (40%)**

Vine's age: 30 years

Sea level: 770 m (2.526 ft)

Lot: Finca La Linde

Soil: Calcareus and lime

Harvest: Hand picked into small crates then table selection

Elaboración: Maceración ligera, fermentación a 18°C

Alcohol percentage: 14 %

Production: 5.825 botellas

Tasting notes: Pale salmon pink in colour. Fresh and explosive on the nose, with fruity hints. The Tempranillo brings the character of Ribera, and the Albillo the freshness and elegance. Delicate in the mouth with great harmony. An ideal wine to enjoy as aperitif or with food due its gastronomic style.

**RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN**

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