



LÓPEZ CRISTÓBAL ROSÉ

TECHNICAL FILE:

Composición Varietal: 60% Tinta del País 40% Albillo Mayor

Vine's age: 30 years

Sea level: 770 m (2.526 ft.)

Lot: Finca La Linde

Soil: Calcareous and lime

Harvest: Hand picked into small crates then table selection.

Vinification: Light maceration. Fermentation at 18 °C

Bottle Ageing: 3 months.

Production: 3.325 bottles.

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.
