

Rosado

VARIETIES: Grenache 50 % - Viura 50 %.

SOILS: alluvial.

VINEYARD: old vines from Corcos del Valle in D.O.Cigales.

ELABORATION: 100 % aged on lees in stainless steel tanks for 8 months.

TASTING NOTES: aromatic, powerful, fragrant, and fresh. It delivers raspberries, strawberries, aniseed touches, ripe, sweet grapes.

There are stone fruit, flowers, such as lily or violets, plum skin, balsamic herbs and a spicy background.

It has a splendid mouthfeel, fresh and sweet, unsaturated, balanced, with an elegant bitterness reminiscent of the skin of red grapefruit. Very persistent length with volume and sweetness.




CONVENTO DE
LAS CLARAS
BODEGAS