

## NATURAL ROSE 2018



**Varietal:** 100% Mission. The Mission grape is autochthonous of the region. Brought by the Spanish Misioneros in the 18th century; it's part of the historical and cultural heritage of our region. With natural high acidity and aromatic juices, it is a perfect selection for fresh and unique rose.

**Vineyard:** Valle de la Grulla. Located south of Ensenada 20km from the Pacific Ocean, El Valle de La Grulla offers ideal climatic conditions for the elaboration of fine, fresh ageing wines. With sometimes more than 50°F variations between day and night, phenolic ripening is perfectly obtained. The terroir and water quality is exceptional and our grapes are supplied from our own vineyard.

**Cases produced:** 350 cases.

**Winemaking:** Old vines of over 40 years. Organically treated and dry farming. 1 hour of skin contact in an Inertys nitrogen protected press. Native yeasts to preserve varietal and terroir aromas. Ageing over fine lees of 6 months.

**Ageing:** 6 months in Stainless steel tanks.

**Tasting Notes:** Salmon robe with onion peel hues. Clean and bright. Explosive aromas of cherry syrup, lots of menthol notes, orange blossom and white pepper. Round and creamy attack, with a fresh yet full medium palate. The finish is fresh and dry, with a strong and aromatic aftertaste with hints of eucalyptus. A unique and authentic mission grape Rose that is memory of our roots.

**Pairing:** Sashimis, lean and fatty fishes, pasta with cream, spicy dishes, fruit based desserts.

**Serving temperature:** 43-46°F

**Winemaker:** Lulú Martínez Ojeda