PROTOCOLO ROSE ORGANIC

DOMINIO DE EGUREN

GRAPE VARIETIES

100% Bobal

SOIL

The grapes come from vineyards that are 2,700 ft. in elevation with clay-limestone soils. They are oriented to the southwest, and planted in the traditional vaso and cabeza systems. Yield: 4,225kg/Ha (2.92T/acre). Harvested second week of September.

VINYARDS

Under the classification Vinos de la Tierra, Dominio de Eguren have selected vineyards situated in the best production areas of Spain, advanced in age (30-70 years old vinyards) and with limited yield.

VINIFICATION

Cold soaked 18 hours.
Fermentation: Settled; temperature control at 16° C. Fermented with selected yeast (Saccharomyces bayanus). Cold stabilized.

TASTING NOTES.

Pale cherry, clean and bright. On the nose, red berries, light aniseed notes and notes of fresh fruit and strawberry. This wine is fresh, fragrant, well balanced, light tannic notes, with body and a soft acid touch. Elegant hints of fruit in the aftertaste.