ESPANIA

Grandes Varietales De España

Organic Rose 2023

Bodegas ESPANIA (making wines under the new "Varietales de España" classification) is a project that allows us to offer very good wines to wine lovers with an excellent value for money, given that Spain is the country with the largest vineyard area in the world. The wines have been developed in Central Spain with complete traceability from the vineyard and subject to full compliance with the highest quality systems such as IFS (International Food Standard). We present these varietals with specific blends following the requirements of the market. Among the white varieties, in addition to Macabeo and Verdejo, we produce Moscatel (of small grain) and Sauvignon Blanc which is perfectly adapted to this terroir. As for red grapes, in addition to Tempranillo, Bobal and Garnacha - the main ones used - we also have others such as Tinto Velasco (similar to coarse-grained Merlot) and Syrah, of French origin but very well adapted to this part of Spain.

The harvest

The warm nature of the autumn-winter generated a deficit of cold hours. The January-April period was very hot and extremely dry and advanced the phenological phases of all crops. Sprouting took place during the month of April with the soils completely dry. The maturation occurred very quickly in international varieties and more slowly in the native ones. In summary, we have a vintage of low production, with wines with a high alcohol content, moderate acidity and high phenolic content.

Vinification

Bobal based rosé, with a prior short skin maceration and then fermented in stainless steel at low temperature (17ºC) like a white wine.

Tasting notes

Colour: Clean and bright, pale rosé wine
Nose: Medium intensity with aromas of red fruit (strawberry and redberry) and jelly beans
Palate: Fruity on the palate, light and fresh and a pleasant finish
Food pairing: Salads, smoked salmon, paella and pasta dishes and white fish

ARAEX Grands
Spanish Fine Wines

Technical data

Varietals	100% Bobal.
Vine Age	15 Years Average
Vineyards	Bobal Organic Vineyards
Fermentation Temperature	17º C
Fermentation & Maceration Period	20 days
Alcohol content (vol)	11%
Acidity total (gr/l)	5,2 g/L
pH	3,3
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	7-9º C