

# Gran Sello

I.G.P. Castilla

## Rosé 2024

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 737 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

### The harvest

The 2024 vintage is the year of the return to "relative" normality after two extreme years, where we had reached record meteorological records due to high temperatures and drought. The rainfall collected during the autumn-winter and early spring has been sufficient to replenish the soil's water reserves and despite the fact that hardly any rain was collected from the beginning of April to the end of August, the vines have been able to develop their vegetative cycle in suitable conditions. The yields were above the two previous vintages, although below a normal harvest. In short, 2024 is a good vintage with fresh, aromatic wines and adequate aging potential.

### Vinification

Upon arrival, the grapes are de-stemmed and crushed. During the crush, the first portion of the must is separated from the skins and is then cold macerated for 12 hours to extract the maximum amount of aroma and colour. This must is then fined and fermented at 15°C like a white wine.

### Tasting notes

**Colour:** Clean, bright raspberry color.

**Nose:** On the nose, fresh fruit aromas of strawberries, red currants, white flowers and a touch of liquorice reminiscent of red candy.

**Palate:** Light and fresh with red berry flavours. Balanced, with good acidity.

**Food pairing:** Shellfish and all types of seafood. Grilled vegetables, salads, chicken and pasta dishes.

ARAEX  
Grands  
Spanish Fine Wines

GRAN SELLO



### Technical data

|                                  |                     |
|----------------------------------|---------------------|
| Varietals                        | 100% Tempranillo    |
| Vine Age                         | 20 Years on Average |
| Fermentation Temperature         | 25°C                |
| Fermentation & Maceration Period | 8 Days              |
| Alcohol content (vol)            | 12,5% vol           |
| Acidity total (gr/l)             | 2,22g/L             |
| pH                               | 3,4                 |
| SO2 free (mg/l)                  | 107mg/L             |
| Residual sugar (gr/l)            | 5g/L                |
| Suggested serving temperature    | 12-14°C             |
| Winemaker                        | Daniel Lorenzo      |