

Tres Reyes

I.G.P. Castilla

Rosé 2025

Since 1993, we have been continually searching for "Excellence Made in Spain" throughout the kingdom and this modern range of wines is the culmination of that effort. During this time, three winemakers have been crossing the nation to discover exactly the right terroir and grape varieties to craft this newest, Tres Reyes, range. Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Madrid is a daily luxury at your reach drinking Tres Reyes. The journey is continuous and our team is actively looking for a new magical plot of land for the next wine. "Siempre Buscando" is our motto and the source of our inspiration. An area with a very long history of winemaking, the province of Toledo offers the ideal environment for making wines with unique structure and freshness. Its continental climate with hot summers and an annual total of less than 400mm of rainfall produces very small yields of highly concentrated grapes. The altitude also ensures there is a large thermal contrast between night and day temperatures, allowing for the retention of acidity and intense aromas during the cool nights, resulting in well-balanced, flavourful wines. The Tres Reyes winery sources its grapes from 100 ha of its own vineyards planted with Tempranillo, Cabernet Sauvignon, Merlot, Petit Verdot and Chardonnay. The winery, a modern, functional building, holds a stock of 4,500 barrels, of which 80% are French oak (Taransaud, Saury, François Frères) and 20% American oak (Canton.) These provide a wealth of aromatic notes to modern, highly complex wines. The guiding philosophy and determination of its founders has ensured that the family-owned winery – while drawing on its history – has been able to adapt with the times. It is equipped with cutting-edge facilities that allow it to produce wines of the highest quality for international markets.

The harvest

The 2025 vintage can be described as a harvest with personality, marked by a wet start and a warm finish that has favored concentrated and expressive wines. These wines faithfully reflect the continental-Mediterranean climate of the region and the careful vineyard management during a challenging year. The end result is wines that clearly show the imprint of the year: good aromatic intensity, well-defined ripe fruit, solid structure, and good concentration.

Vinification

100% Old Vine Tempranillo. Upon arrival, the grapes are de-stemmed and crushed. During the crush, the first portion of the must is separated from the skins, which are then cold macerated for 12 hours to extract the maximum amount of aroma and colour. The best must is then bled and fined, and then fermented at 14°C.

Tasting notes

Colour: Clean, bright raspberry colour.

Nose: On the nose, ripe strawberries, red currants and a touch of liquorice reminiscent of red boiled sweets.

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

Food pairing: Shellfish and all types of sea- food. Grilled vegetables, salads and pastas.



AR A E X
Grands
Spanish Fine Wines

Tres Reyes

Technical data

Varietals	100% Tempranillo
Vine Age	Average 20 Years.
Fermentation Temperature	< 15° C
Fermentation & Maceration Period	20 Days.
Alcohol content (vol)	13.5%
Acidity total (gr/l)	3,85 g/L
pH	3.37
SO2 free (mg/l)	70 mg/L
Residual sugar (gr/l)	4,5 g/L
Suggested serving temperature	9-10 C
Winemaker	Bienvenido Muñoz Pollo.