

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.

Vendimia

La añada 2025 puede describirse como una cosecha de personalidad, marcada por un inicio húmedo y un final cálido que ha favorecido vinos concentrados y expresivos, que reflejan fielmente el clima continental-mediterráneo de la zona y el manejo cuidadoso del viñedo en un año climático exigente. El resultado final son vinos que muestran claramente la impronta del año: buena intensidad aromática, fruta madura bien definida, estructura sólida y buena concentración

Vinificación

100 % tempranillo de viña vieja. A su llegada, la uva es despalillada y estrujada. Durante el estrujado, una primera parte del mosto se separa de los hollejos, que se maceran en frío durante 12 horas para extraer el máximo aroma y color. El mejor mosto es entonces sangrado, clarificado y luego fermentado a 14 °C.

Notas de cata

Color: Color frambuesa limpio y brillante.

Nariz: En nariz ofrece fresas maduras, grosellas y un toque de regaliz que recuerda a las gominolas.

Boca: Ligero y fresco, con sabores a frutos rojos. Equilibrado, con buena acidez.

Maridaje: Todo tipo de pescado y marisco. Verduras a la plancha, ensaladas y pastas.



AR A E X
Grands
Spanish Fine Wines

Tres Reyes

Datos técnicos

| | |
|--------------------------------------|-------------------------|
| Varietales | 100% Tempranillo |
| Edad Viña | De media 20 Años |
| Temperatura de Fermentación | < 15° C |
| Período de Fermentación y Maceración | 20 Días |
| Contenido de Alcohol (vol) | 13,5% |
| Total Acidez (gr/l) | 3,85 g/L |
| pH | 3,37 |
| Libre de SO2 (MG/L) | 70 mg/L |
| Azúcar Residual (GR/L) | 4,5 g/L |
| Temperatura sugerida para servir | 9-10 C |
| Vinicultor | Bienvenido Muñoz Pollo. |