

## Monte Gatún Rose 2023

Monte Gatún are our village wines, wines that come from different plots of our own vineyards in Quel, on the slopes of the mountain that gives them their name, the highest in the Sierra de Yerga. In this case, a rosé made from Garnacha and aged for 5 months in stainless steel tanks.



VARIETY	100% Garnacha
VINEYARD	Yasa Centena. Sandy soils
VITICULTURE	Ecological in the process of certification.
HARVEST	Harvested by hand in mid-September, in 11 kg cases. Cluster selection. Average yield 6,000 kg/ha.
VINTAGE	The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also great qualities in the vineyards with slower ripening.
VINIFICATION	Destemmed, vatted and bled, with spontaneous fermentation. Aged for 5 months on its lees in stainless steel tanks.
AGEING	Aged for 5 months on its lees in stainless steel tanks to add complexity and volume.
BOTTLING	April 2024
ANALYSIS	Alc/vol:13,5% Tot.Ac:4,4 g/l pH:3,57 SO2:82 mg/l
TASTING NOTES	It has the fluidity and fruitiness of a rosé made with Garnacha, with the complexity and volume on the palate that comes from ageing on its lees.
SCORES	Not tasted yet

Contains Sulphites-bottles of 0,75 cl