

Cibeles Rosado

Tasting note

Strawberry pink colour, with a youthful violet edge. In the nose strawberries and a hint of strawberry-flavoured candy, with typical liquorice notes of the Tempranillo grape. In the mouth, fresh with red fruit and a long finish which invites to continue drinking.

Serving temperature

Recommended serving temperature around 12°C.

Gastronomy

This wine goes well with pasta, rice dishes, vegetables, white meat and pizza.

Vinification

In this bodega, only single varietal wines are made with a process that combines traditional techniques with the latest technology. Grapes are handpicked from the vineyards surrounding the bodega. The wine is pressed with the traditional free-running method after maceration with the skins for around 24 hours to obtain the right colour. Fermentation takes place in stainless steel tanks for about 15 days at a controlled temperature of 16-17 °C.

Surrounding area

At Cibeles we have a total of 570 hectares of our own vineyards, where we grow vines with average ages ranging from 20 to 130 years old. The Cantabrian Mountains to the north and the River Ebro to the south of our vineyards create a unique microclimate that is perfect for vine growing. In addition, it protects the vineyards against the strong wind which is typical for the North of Spain.



Wine description

<i>Zone</i>	D.O.C. Rioja
<i>Variety</i>	100% Tempranillo
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases

