

“Single Estate Rosado”

Bodega Alonso - Angulo S.L.

Region: D.O. Arlanza (Burgos)

Vintage: 2016 **Alcoholic grade:** 14 % **Total acidity:** 6.5 g/l tartaric.

Varietal: 100% Tempranillo from the Valdeagueda estate.

Aging: 8 months French oak.

Bottling: May, 24th 2017.

Limited production of 300, 750ml bottles.

FLOR DE SANCTUS 2016

After being harvested and selected by hand, Tempranillo grapes from the Valdeagueda estate go through the destemmer-crusher. The must remained in contact with the skins for 42 hours. The juice was then fermented in French oak barrels where it remained for almost 8 months. After a gentle clarification it is bottled. This wine has not been stabilized to preserve its qualities to the maximum, so natural precipitates can be formed.

TASTING NOTES

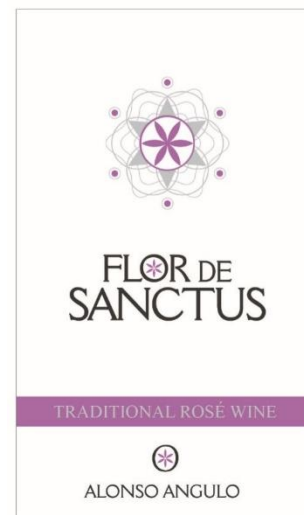
Intense pink with violet rim.

The nose shows aromas of red fruits (strawberries), florals and stone fruits (apricot, peach) accompanied by light notes of toast and cocoas. Swirling the glass releases notes of aromatic herbs (thyme) and sweet aromas.

Wide entry on the palate with an enveloping, long, and refreshing passage. Long finish where the nuances of red fruit and jelly beans appear again with toasted notes. The acidity along with the great concentration of sweet tannins makes us foresee a good evolution in the bottle of at least 5 years.

Service: Serve at 12°C.

Marriage perfect with salads, pasta, pizzas, meats, and fish.



ALONSO ANGULO