



LAS LUCERAS ROSADO



Variety

20% White varieties: Albilo and Verdejo 80% Red varieties: Garnacha and Tempranillo



Prepared by

To obtain the must we use the traditional system of bleeding, where the must remains in contact with the solid parts for a short period of time (about 14 hours) to ferment at a controlled temperature, thus extracting all the aromas from the grapes.



Tasting

It is a clean and bright wine, with an intense raspberry pink color. The nose is complex with red fruit aromas and a mineral touch, reminiscent of the terroir. The palate is long, complex and balanced, making it a versatile rosé suitable for any occasion.