

ANCIANO ROSADO

MONASTRELL CABERNET SAUVIGNON 2022 DO VALENCIA – SPAIN

Ready for a long, hot summer, a classic Spanish rosé is now offered alongside the red wines that have made Anciano a favourite around the world. Norrel Robertson MW has selected this stunning value wine from Valencia, on Spain's Mediterranean coast. A blend of Monastrell and Cabernet Sauvignon makes for a deliciously dry, pale pink colour and refreshingly light, soft fruity flavours.

WINEMAKING & VINEYARDS

WINEMAKER: JORGE CAUS PERTEGAZ

WINERY: LA VINA

Terres dels Alforins is a fertile valley in the south west of the province of Valencia and is called the "Valencian Tuscany": a multitude of small plots between the sea and the "meseta" where vines have been tended since Roman times. Mostly non-irrigated vineyards with low yields. Fermentation is in stainless steel tanks for 15 days at a cool, controlled temperature of 14°C in order to preserve the characteristic pure fruit aromas of the grapes.

TASTING NOTES

Pale and clear glittering rosé colour with attractive light orange hues. The aromas include white flowers and red summer fruit notes. Very fresh on the palate with a delicate balance of acidity and fruit.

FOOD MATCH

Just delicious as a glass without food, but matches with seafood, mild spicy dishes, pasta and all kinds of salads.

TECHNICAL DATA

VARIETIES: 50% MONASTRELL 50% CABERNET SAUVIGNON ALC: 12%

RS: 3.6 G/L PH: 3.2

MALOLACTIC: NO



