

BODEGA LOS ALJIBES



VIÑA ALJIBES ROSADO 2009

VARIETIES: Syrah (100%)

VINIFICATION: The grapes for this wine are picked in the optimum ripening moment. A low temperature fermentation process is used.

AGEING: This wine has not been aged in oak.

FOOD PAIRING: Sushi, risotto and light meats.

SERVING TEMPERATURE: 8º-10º C

PRODUCTION: 60.000 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 13%

ACIDITY: 5,9 gr/l

RESIDUAL SUGARS: 6,4 gr/l

TOTAL SO₂: 79 mg/l

BOTTLED: December 2009

LAUNCHED: January 2010

THIS SPECTACULAR ROSÉ DISPLAYS
A BRIGHT AND DEEP RASPBERRY COLOUR,
SEDUCTIVE AROMAS OF STRAWBERRY AND YOGURT AND
AN UNCTUOUS, WELL BALANCED PALATE.

Gold Medal to the Best Rosé from the Land of Spain 2009

Silver Bacchus 2008

Silver Medal, Concours Mondial de Bruxelles 2008

Premio Gran Selección 2008

