

CARE



Care Rosé

Varieties

For the vinification of Care Rosé we sourced Cabernet Sauvignon(50%) and Tempranillo (50%) from the Pago Cadillos Estate. Plantation density: 4.000 vines/Hectare.

Fermentation

The must was drawn off after skin contact of 16 hours. The fermentation took place in truncated conical stainless steel tanks at a temperature of between 16 and 18°C.

Winemaker's notes

Bright strawberry colour. The nose is intense of red fruits aromas, with flowery tones and hints of caramel. On the palate the wine is full and fruity. A well balanced and long finish dominated by aromatic red fruits.

Service Suggestions: Serve at 6 - 8°C.