AURORA

Rosé : 100% Grenache

Vineyard : N.R.E 31/42110 NA Estate, Olite

FEATURES :
250 ha of vineyards. Clay-limestone soils. Gently sloping hillsides; higher plots of the estate are fresher and more airy, with pebbles in some plots. Ideal site. Environmentally friendly treatment methods.

ALTITUDE :
Influenced by the Mediterranean climate in the south and by the Continental climate in the north; hot summers, mild autumns with contrasting temperatures award perfect ripening of red grapes.

FERMENTATION :
The harvest begins at night. Grapes are picked at optimum ripeness, destemmed and macerated in stainless steel tanks for approximately one to two hours to extract the pale pink colour and the primary aromas. Thereafter, mustis bleeding and the alcoholic fermentation takes place in stainless steel tanks for 20 days at 16 degrees Celcius to keep the freshness of the and enhance the citrusy and floral notes. Once fermentation is completed the wine is racked and kept for one month on its fine lees in an inert vessel to add the extra textural mouthfeel. The wine is, thereafter, clarified and filtered before bottling.

TASTING NOTES :

Colour : Rich pink tone.

Aroma : On the nose, we find the typical characteristics of the Grenache grape such as wild strawberries and fresh raspberries. White floral notes and hints of citrus completes the aromatic fusion.

Palate : Lively, fresh attack. The sensational presence of strawberry and red currants gives a moriesh attack. The mid-palette is long with a fruity and persistent finish.

Serve : Serve at 8-20 ºC.

Format : 750 ml.

TECHNICAL INFORMATION :

Alcohol : 13.96%

Sugars : 1.2 g/l

Acidity : 5.3 g/l