



The **Mesta** was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Our vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, a reminder of ancient rights and a cultural cue for continuing co-existence with nature. Through organic viticulture and respectful winemaking, we produce wines of great purity, reflecting the unique personality of our land and grape varieties.

TASTING NOTES

An approachable but serious rosé wine, displaying great purity and typicity for the noble Tempranillo grape, in a lighter, more elegant style than most Spanish rosés. Pale strawberry colour, with intense and fresh berry aromas over subtle floral notes. Excellent concentration and a slightly off-dry finish, beautifully balanced by crisp acidity and a refreshing, savoury note. A perfect summer drink and a highly versatile food wine with pasta, rice dishes, vegetables and curries as well as stir-fried, spicier dishes.

PRODUCTION

Produced from our own, organically farmed vineyards in Uclés, managed as an integrated ecosystem and studded with centenary oak trees. The region's continental climate with sunny days and cool nights allows us to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness. Grapes were picked at night and in the early morning hours and shipped quickly to our state-of-the-art winery for destalking, light crushing and vatting in stainless steel tanks. The wine underwent a short maceration of 7 hours on skins, before pressing. Alcoholic fermentation was stopped by chilling when the wine reached a perfect balance of fruit concentration, acidity and slight residual sweetness.

TECHNICAL INFORMATION

Vintage: 2016
Grape variety: 100 % Tempranillo
Alcohol: 13 % vol. /alc.
Residual sugar: 7.6 g/L
Titratable acidity: 6.2 g/L
PH: 3.2

