

Linaje 1888

ROSÉ WINE 2018

Wine:

Rosé wine from 2018 vintage

Denomination of Origin:

Cigales

Vintage Qualification:

Excellent (C.R.D.O. Cigales).

Variety:

100% Tinta Tempranillo

Vineyards:

Stony with clay bottom.

Climate: A winter, classic in Cigales, with some degree less than usual, reaching -12 degrees some of the days. Snow and rain very abundant, practically entered summer (June). In mid-May a frost fell that affected part of the vineyard, but the delay of the vine was sensational for the recovery and the new buds (only 20% was lost). The flowering was almost punctual at the end of April, slowly due to the temperature. In June the rains gave way to the sun. End of spring and summer very hot (July relaxed with less temperature than usual), without rain, acceleration of the process, sun and water stored in the subsoil. The Veraison occurred from August 4 to 12, according to plots. August and September sun and great thermal breaks day night of 27-33^a during the day to 9-12° at night, for the excellent maturation of the grape. Favorable the month of October, maintaining diurnal temperature and provoking a slow and constant maturation, long as is customary in good harvests. September-October became regulator in the evolution of the grape. **Grape Tasting:** we started it at the end of September, it gave us a seed with brown

tones, a grape that detaches well from the bunch and the vine cluster, mature, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off ease. Grape reduce in its volume. In the mouth sweet, good acidity and with little or no astringency. Quality and sanitary status of the grape, in this winery, **Very Good.**

Harvest: Early October (6th to 11th).

Handpicked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation.

Wine process: Once the must is macerated for 2 hours with the grape skins, it is transferred to a new tank to start the first alcoholic fermentation at a controlled temperature of 15 degrees. Followed by malolactic fermentation after the wine have been racked. Total 24 days. It will keep evolving in a stainless steel vat until it is bottled in batches, always out of contact with oxygen, seeking longevity, with minimum oxidation.

Bottling: March/August 2019.



cigales
d.o.

TASTING NOTES

Colour: Strawberry pink towards coppery. Clean, with great brightness of youth and very vivid, playful tones.

On the nose: Fresh, Intense, Aroma very alive, as it should, and fruity. Strawberry (ripe) and red currant light. Pippin and white flower and wild black fruit background.

On the palate: Very fruity and fresh, super playful, with flavors of strawberry, lollipop (children's things), currant, apple and white flower. Clean, deep, frank in the mouth, enveloping, with backgrounds and memories of black fruit, very in the range of blackberry.

Keeps fruit memories for a long time.

Best served: Given its texture, we believe it will keep its qualities for a couple of years.

Your best stage 2019-20.

Serve around 7-10 degrees.

Keep away of the sun and at a temperature close to 20°.

The bottle lying down or upside down.

ANALYSIS

Alcoholic Grade: 13.80 % Vol.

Total Acidity (TH+): 5.51 g/l

Volatile Acidity 0.36 g/l Ach

Sugar: 1.78 g/l

Density: 0.995

Food suggestion: Rices, pasta, green vegetables, cold meats, fish and seafood grilled and barbecued meat.

Date of the tasting May 22, 2019

Tasters: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).