

Viña en Rosa 2020

SINGLE VINEYARD

Estate grown

Francisco Zarco, Valle de Guadalupe

Vineyard age: 12 years old

Altitude: 1 200 feet

Soil: Sandy, aluvial soils with decomposed granite

WINEMAKING

Mourvedre 100%

6 000 bottles produced

Aging: None

Prebottling: Clarified, stabilized, double filtration

Yeast: IOC Be thiols

DOMINANT PROFILES



Guava



Grapefruit



White
Flowers



Lychee



Watermelon



PROCESS:

Rose starting at the vineyard. Harvested at close to 21 °Bx to retain acidity and provence profile. This wine has 8 hours of skin contact before press. Fermentation at 62 °F. Yeast and nutrients are selected to prioritize thiolic precursors and aromas (tropical and citrus notes). MLF is inhibited through cold temp and sulfites and the wine is stabilized and filtered twice before bottling.

VINEYARD NOTES:

2020 started with a long and cold rain season (20 in) followed by a mild spring and first half of the summer, however summers second half brought several heat waves and fires to the region. the mild spring and first half of the summer allowed the grape great acidity retention which in turn allowed us to achieve better ripeness without sacrificing freshness in our wines.