



ROSÉ WINE

VARIETIES

100% Bobal

FERMENTATION

21 days with selected yeast and controlled temperature fermentation. 12 hours of pre-fermentation maceration after the pass through "Boreal" at 5° C.

WINE TASTING

Wine made 100% with "Bobal", the local variety in "La Manchuela region". It has a beautiful pink pale color with violet flashes. In nose highlight red fruits aromes like strawberry, raspberry and blackcurrant combined with aromes from flowers. Finally, in mouth the wine result to be very fresh, fruity and tasty.

BASIS FOR THE PAIRING

Ideal wine for white meats, pasta and all kind of rice.

RECOMENDATIONS

Preserve at a constant temperature below 16°.
Humidity and darkness of 70-75%.
Temperature of service: 16°.

PRESENTATION

75 cl bordeaux white Elite bottle.
Carton of 6 bottles.





TECHNICAL DETAILS

Owner:	Iniesta Family.
Technical Advisor:	Rafael Orozco and Luis Jiménez.
Oenology:	Héctor Martínez.
Viticulture Management:	Agustín Lázaro.
Wine Name:	Minuto 116 Rosado.
Harvest Rating:	Excellent.
Origin:	Vineyards in property.
Region:	La Mancha.
District:	Fuentealbilla.
Plots:	Carril de Iniesta y Maricubas.
Soils:	Clayey-silt texture.
Orography:	Terraces and gentle slopes.
Orientation:	South-west.
Altitude:	770 meters of altitude.
Climate:	Mediterranean characteristics with a significant day/night variation due to its altitude. More than 3000 hours of sun per year.
Annual rainfall:	<400 mm.
Grape varieties:	Bobal.
Stock age:	Between 10 and 30 years.
Pruning style:	Cordón royat.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Fermentation:	14°C in stainless steel tanks.
Date of grape harvest:	Second fortnight of September.

ANALYSIS

Alcohol:	13% vol.
Volatile acidity:	0,30 gr/l of acetic acid
Total acidity:	6,0 gr/l of tartaric acid
Residual sugar:	3 gr/l.
PH:	3,3