

ASTIL

ROSÉ 2020

Wine: Rosé wine from 2020 vintage.

Denomination of Origin: Cigales.

Vintage classification: Excellent

Varietals: 100 % Tinta Tempranillo

Vineyards: Stony with clay bottom

Climatology: A classic winter in Cigales, with some degree less than usual, the first frosts did not arrive until late November, reaching -6 and -9.9° degrees and occasionally around -3 degrees. In April a lot of rain, the spring rains, allowed the correct sprouting in the second fortnight, until the month of May. At the beginning of May (4 and 6) (12 and 13), the temperature below 0 degrees (-1 and -2) that affected part of the vineyard, but the delay of the vine was sensational for recovery and the new sprout (10% lost only). The sprouting was almost punctual in late April and until mid-May in Caleruega, slowly due to the temperature. In June, July and August the rains gave way to the sun, with temperatures up to 2 degrees above the historical ones, we include the classic hail storms, this year in June and July (3 and 13) that did not touch our scattered vineyard. Without rains, acceleration of the process, sun and water stored underground. The veraison occurred from August 3 to 15, according to plots. August and September sun and great thermal jumps day -night of 27-31st at 9-12th at night, for the excellent ripening of the grape. Favourable the month of October maintaining daytime temperature causing a slow and constant maturation, long as is customary in good harvests. September-October acted as regulator in the evolution of the grape. **Grape Tasting** we started it at the end of September, gave us a nugget with brown tones, a grape that detaches well from the bunch and the grape bunch, homogeneous, already stained on the sides by tannin and an anthocyanin that they come off with some ease. Grape reduced in volume. In the mouth sweet, good acidity and little or no astringency. Quality and sanitary state of the grapes, in this winery, **Excellent**.

Harvest: End of September, from 6 to 12, manually and selected on the vine by grape harvester (members of the family). The grapes were taken in plastic boxes of 12 and 20 Kg stackable for transport.

Wine process: Having extracted the grape must, this year, due to its coloring intensity, just under eight hours, it is left in a separate tank to start the first alcoholic fermentation at a controlled temperature of 15 degrees and after a change of vat, the 2nd malolactic fermentation. Total 24 days. It will continue to evolve in stainless steel tanks until it is bottled in batches, always out of contact with oxygen, seeking longevity, with minimal oxidation.

Bottling: March/August 2021.



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CIGALES
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TASTING NOTE

Colour: Strawberry Pink to copper. Clean, with a great shine of youth and very lively, playful tones.

On the nose: Fresh, intense, very lively aroma, as appropriate, and fruity. Strawberry (ripe) and red currant stand out. Features of Pippin and white flower, as background wild black fruit.

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

Keeps fruit memories for a long time

Serve around 7-10 degrees.

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

ANALYTICS

Alcoholic grade: 13.80 % Vol.

Total Acidity (TH+): 5.35 g/l

Volate Acidity: 0.36 g/l Ach

Sugar: 1.76 g/l

Density: 0.995 g/l

Sulphites: (SO₂) 38 mg/l (18 mg/l)

Food suggestion: Rice, pasta, vegetables, hors d'oeuvres, fish and seafood, grilled meats.

Date of the tasting February 9th 2021

By: Gabriel García Agudo
(Assoc. Sumilleres Aranda y Ribera).

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