



Sierra Cantabria



Rosé Wine



Garnacha, Sauvignon Blanc,
Viura, Maturana and Tempranillo

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A vibrant, floral wine full of emotion. Born from the complicity forged between two families with a long winemaking tradition. It's an invitation to enjoy a Mediterranean lifestyle, with optimism and passion.

”

Xandra Falcó
Marquesa de Mirabel



D.O.Ca. RIOJA

SIERRA CANTABRIA XF



VARIETY

Garnacha (33%), Sauvignon Blanc (35%), Viura (20%), Maturana (6%) y Tempranillo (6%).

VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra. Environmentally integrated viticulture with the utmost respect to 'terroir', following the biorhythms of the plant. Organic Fertilization.

ELABORATION

MACERATION: All white varieties during 2 days then incorporated to the red must after 1 week to remain in contact with skins for 72 hours.

FERMENTATION: Controlled at 16 °C with autochthonous yeast selected from our own vineyards.

STABILIZATION: Cold stabilized

TASTING NOTES

Salmon colour, clean and bright. Fragrant nose with fresh berries (raspberries) and pomegranates, with light aniseed notes on a mineral background. The palate is vibrant and crisp with fresh acidity bathed in fruit. An exuberant and inspiring wine.

DRINKING TEMPERATURES: 8 °C