



REAL COMPAÑÍA  
DE VINOS

# Real Compañía *Rosado*

VT DE CASTILLA

## VINEYARD

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**Location:** Selected plots in La Mancha, Central Spain.

**Soil:** Mostly clay soils.

**Climate:** Continental with cold winters and hot and dry summers. Strong contrast between night and day temperatures.

**Variety:** 60% Garnacha, 40% Tempranillo.

**Average age:** 15 years old.

## TASTING NOTE

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**Color:** Raspberry pink colour, with blueish reflections.

**Aroma:** Intense fresh strawberry and cherry aromas, with a touch of red liquorice.

**Taste:** Fresh and easy-drinking, with a good balance of acidity. It has a persistent fruity finish.

## WINEMAKING

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**'Saignee':** The grapes undergo 8 hours of skin contact before the juice is removed from the solids in the classic Rosé winemaking method known as "saignee".

**Fermentation:** Temperature-controlled fermentation takes place at 16 °C to preserve all the aromas and flavors.

**Aging:** Young wine, with no barrel aging. Prior to bottling, the wine is racked off the lees and cold-stabilized.

## FOOD HARMONIES

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By the glass, it is a refreshing apéritif.

Salads with vinaigrettes.

All types of pasta.

Spicy recipes and Far East cuisine.

**SERVE AT 12°C**