

2021 MAZAS ROSADO



D.O.	Toro
Pago	Los Quiñones (Morales de Toro)
Suelo	Sandy topsoil (85 % sand) with calcareous lime underneath.
Viñedo	1.89 Ha. Vineyard planted in its own roots on 1964
Localización	710 meters above the sea level.
Varietal	100% Garnacha (Navararro)
Vendimia	4 th of September 2021
Embotellado	29 th of March 2022
Producción	9700 Bottles
Consumir preferentemente	Until the end of 2025
Acidez Total	6,95 g/L
Acidez Volátil	0,34 g/L
Azucares residuales	1,95 g/L
pH	3,38
Alcohol	13%

Winemaking

At the Vineyard

- no usage of chemical fertilizers
- no used of weedkillers, pesticides, or any chemical sprays.
- summer pruning and handpicked fruit.

In the Winery

- Natural acid from the grapes, no finings, sulphites, acid, or any other products added.
- Non-filtered & non-stabilize.
- Cold and long fermentation at controlled temperature of 13 degrees.
- Ageing with its own fermentation lees for 5 months on 2500 litters foudres, weekly battonage.
- Non malolactic fermentation.

TASTING NOTES

Visual

| Pale salmon pink clean and with long legs.

Flavours

| Cheery and wild strawberry with a final touch of cream.

Taste

| Clean and fresh with strawberry, and a lactic touch of cream. Lasting steady with a very rounded mouthfeel and refreshing aftertaste.

Match well with Smoked meet and fish, beef-tartar, rice dishes, Asian food, Indian food and in general spicy food.