

Siete Pale Rose

Garnacha Tinta



DESIGNATION

OF ORIGIN:

Rioja

SUBZONE:

Rioja Baja

CLIMATE:

Continental-Mediterranean

GRAPE(S):

100% Garnacha Tinta

SOIL(S)

Sandy, stony, limestone

ELEVATION:

600 - 700 meters

VINE AGE:

20 - 30 years old

FARMING:

Ecological Certified

PRUNING:

Espaldera and vaso

PRODUCTION:

1050 cases

Siete Rose is created combining technology and innovation with the cultivating farms tradition of two generations, using environmentally friendly methods for producing the best wines. Vineyards are divided among several municipalities, Calahorra, Andosilla and San Adrian, all of them are in a place called "Mediterranean Rioja" with cold winters, mild and rainy springs and autumns, and hot and dry summers. The ground has different textures, predominating limestone, sand, clay and gravel. Thus, the right combination of climate and "terroir" that featuring our location, favourable obtain elegant wines with soft tannins. Siete Rose, is a wine made from organic farming Garnacha Tinta grapes by the method of bleeding of its own weight. It has a beautiful pale pink with a correct intensity. A fine character, and a properly scent that combines a fruity accent with light floral nuances. In the mouth it has a good structure together with an acid touch that adds freshness and curiosity. Siete Rose is a cuvée made especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with Andres and Ramon Serrano brothers, pioneers in organic farming in the Rioja.

Vinification: Fermentation in stainless steel tank, the wine is obtained by stacking up the wine grapes in a tank and letting the grapes' weight do the crushing. Since the juice is in contact with the grape skins only for a very short time.

Character: Fruity, fresh with light floral shades and pale pink colour.

Gastronomy: Appetizer, cocktails, seafood, Asian food, ceviche, tapas.

