



ARQUITÓN. Regional rosé wine from the Alberche Valley.

VARIETIES: 100% Garnacha tinta

ORIGIN: Different vineyards in the villages of San Juan de la Nava and Barraco, Alberche Valley. D.O.P CEBREROS

THE VINEYARDS: Various vineyards located in the central part of the Alberche Valley. Soils of decomposed granite, with considerable depth and a southern orientation. More fertile soils result in higher yields and larger grapes, with a lower skin/juice ratio.

WINEMAKING: Manual harvest in 20 kg boxes. Direct pressing in a vertical press, cold settling for 24/48 hours. Racking into used, untoasted oak barrels, where the fermentation occurs thanks to the native yeasts from the grapes. Alcoholic fermentation and aging in the same barrels on the lees.

AGING: 7 months in used oak barrels of 500-300 liters.

PRODUCTION: 3900t 75cl, 25bt 1.5l

ANALYSIS

Alcohol content: 13.5%vol pH: 3.3
SO₂T: 55mg/l SO₂L: 25mg/l
A.T: 5.9 g/l A.R: < 2g/l

PAIRING: Sushi, dry rices and white meat.



ARQUITÓN

Valle del Alberche

2023

SIERRA DE GREDOS
ELABORADO Y EMBOTELLADO EN LA PROPIEDAD