

Verdad Rosé 2007

This wine is composed of 90% Grenache and 10% Mourvèdre. The grapes were grown and picked exclusively to make Rosé. This means a fresh flavor profile, relatively low alcohol and bright acidity. After destemming, the grapes were left on their skins for 12-15 hours to extract the lovely pink color, which is unadulterated. The grapes were then pressed. The majority of Grenache and Mourvèdre were co-fermented in a stainless steel tank at a cool 54 degrees to enhance the aromatics. The balance of Grenache was fermented in small neutral barrels. This rosé went through malo-lactic fermentation.

This medium bodied, dry wine has a pale rose-pink hue. The aromas are of wild strawberries. Vibrant berry flavors are layered with watermelon and spice. It finishes refreshing long and crisp.

900 cases produced

Drink well!

Louisa Sawyer Lindquist