THEMA



Protected Geographical Indication
PGI Drama

Varieties
Tempranillo 100%

Type
Rose, Dry

Produced from the Spanish variety Tempranillo. The word comes from the Spanish temprano, meaning "early", a reference to the fact that it ripens faster than any other Spanish variety. Its early ripening makes it ideal for red and rosé vinification.

Vinification
Skin-contact at low temperature, longtime pressing (10-15 hours) and controlled fermentation of the juice in inox tanks help to fully exploit the potential of the grapes of Tempranillo. The fermented wine matures in stainless tanks with the fine lees for 3 months.

Characteristics
This intensively rose wine is expressed with elegant aromas of strawberry and raspberry fruit on a fond of minerality. In the mouth, the alcohol is nice balanced from the acidity, giving a feeling of sweetness and a long finish with a touch of ripe red fruit on the palate. Its fruity and lively aftertaste offers a gastronomic character to the wine. Suggested aging up to 3 years after harvest.

Serving Temperature
8 - 10°C

Food Pairing
Mediterranean cuisine dishes like pasta, pizza, fish soups or roasted fish, mushrooms and white meat. Also, good as an aperitif.

Important Distinctions
Gold Prestige Trophy (Citadelles du Vin), Gold Medal (Vinalies Internationales, Berliner Wein Trophy, China Wine Awards, Concours Mondial du Bruxelles).