



**CASA BALAGUER**

# EL ROSADO DE PADILLA

**100% MONASTRELL**

**free run juice**

**5 months amphora**

El Rosado de Padilla is made from Monastrell grapes from *Finca Puerto la Harina* in Villena. 30-year-old vines planted in sandy soils.

**Winemaking:** Manual harvest. Destemmed and lightly crushed. 3-4 hours maceration with skins and seeds. The pressed must is then introduced into amphorae of varying sizes where fermentation starts spontaneously without the addition of sulfur or temperature control. A further 5 months in amphora without racking. Bottled without clarification, filtration or added sulfur.

**Tasting Note:** Pale pink colour. Fresh red fruits on the nose with orange peel and rose petals. Some balsamic aromas mix with notes of baked earth and clay from the amphorae. Fruity on the palate with fresh acidity. Plenty of texture, medium bodied with a medium finish makes this an ideal wine to combine with an array of fish, rice dishes and pastas.