



Attractive and vibrant very pale bright pink colour. Dense tears streaming down the sides of the glass after swirling. Fine and elegant expression with intense and, at the same time, fresh varietal aromas, memories of red fruits and strawberries on a subtle suggestion of rose petals. On the palate it is fresh and appetizing, with frank and pleasant sensation; good structure and aromatic complexity in the mouth. Its evolution in the mouth is admirable with a broad and harmonious final sensation.

Wine with originality and personality that does not leave the taster indifferent. Perfect partner to accompany fish and seafood, as well as pasta and rice dishes. It also combines with white meats and vegetables without forgetting small game meats, light stews or spicy oriental food. This wine is presented as guest of honor in appetizers and cocktails as well as in the new Japanese cuisine.

NABAL

Bodegas & Viñedos



NABAL ROSÉ

Vino del Viejo Mundo

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

VINTAGE

2018

VARIETIES

Tempranillo 85% | Garnacha 10% | Albillo 5%

The native Tempranillo variety, perfectly adapted to the altitude and climate conditions of the area, is complemented by Garnacha, which due to its rusticity adapts well to different soils and climates, and gives the wine acidity and aromaticity. Albillo is an historical white variety in the Ribera del Duero and generally tends to balance between alcohol and acidity. Although it is of little aromatic depth, notes of honey are detected. Harvested late in order to get a higher glyceric content with more silkiness and volume.

VINEYARDS

Different plots of vines were planted between 15-30 years ago. Deep soils, calcareous clay, plantations in Cordon Royat with North-South orientation at an altitude of about 700m. Yield: 5000 Kg/ha.

CLIMATOLOGICAL DATA OF HARVEST 2018

Harvest was done on September 27th and had many characteristics corresponding to the plant cycles and weather conditions that give identity to Ribera del Duero wines.

September was dry with temperatures that had extreme changes between day and night.

It was preceded by a rainy Spring and a warm Summer with rainfall of different abundance until the beginning of September. This allowed the soil to recover the water reserves it lacked the year before which the vine profited giving a fruit of extraordinary health quality.

VINIFICATION

The varieties are harvested separately, by hand in cases of 15Kg. The must was obtained using the traditional and refined method of bleeding. It was followed by a minimum maceration, no more than 10 hours, in contact with the skins for the right extraction of color and release of the aroma precursors. Alcoholic fermentation took place in steel tanks at low temperatures (11-1°C), achieving the maximum aromatic expression. The processes of clarification, stabilization and filtering of the wine before its bottling were done in the most respectful possible way, to preserve its character to the maximum.

SOME ANALYTICAL DATA

Alc. By Vol. 13% by Vol. **Acidity (Tartaric):** 5,2 g/l **pH:** 3,24

SERVING TEMPERATURE

Recommended conservation and consumption between 8°C and 10°C