



Cuatro Pasos

ROSADO

The discovery of four bear footprints in a magnificent vineyard in the highest areas of the Bierzo inspired the name of this wine.

Four solid steps are necessary to reach excellence: the selection of the land, the care of the vine, a suitable climate and carefulness in the vinification.

A 100% Mencía from young vineyards in the Bierzo's valley, located in the areas of Otero and Villadecanes, with mineral and clay soils.

It is made a pre-fermentative maceration for 12-14 hours. The result is an elegant, fruity and crisp wines with floral hints enhancing the character of Mencía grape.



TASTING NOTES

EL VINO DEL OSO

APPEARANCE

Bright raspberry red.

NOSE

Medium intensity with predominant red fruit aromas -raspberry, strawberry, cherry- with violet hints.

PALATE

Pretty and powerful nice structure and depth of fruit. The good acidity is typical of the Mencía grape and provides a pleasant finish that is vivacious and crisp.

TECHNICAL CHARACTERISTICS

TYPE OF WINE: Rosé

D.O.: Bierzo

GRAPE VARIETY: 100% Mencía

YIELD: 40 hl/ha

FERMENTATION: Stainless steel vats with temperature control.

ALCOHOL CONTENT: 13% Vol.

GASTRONOMY: Soft cheeses, saldas, hearty stews, pasta and white meats.

SERVE AT: 10°-12°C

