



## 2018 Miraflores Rosé

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Alcohol label %: 12.5 | pH: 3.25 | Residual Sugar (g/L): 2.4

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### Harvest

The grapes are picked in early september, to ensure a lighter, fresher style of rosé, and pressed without crushing to give an ultraclean juice.

### Winemaking

Each parcel is fermented separately at a cool temperature in order to preserve the maximum of fruit aroma.

### Aging

The wine is left on the fine lees until just before bottling.