



2018 Miraflors Rosé

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



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.