



# EL SASTRE Y EL SIMIO



Rosé Wine



100% Garnacha



13% per volume

## Terroir

It is located in the low mountainous, sub humid area east of Navarra pre-Pyrenean area, bordering Aragon. The area is surrounded by a marked orography, with abundant vegetation of low forest, where the vineyard reigns in the few arable areas. The bush vines are in espalier and south-west facing between 35 to 50 years of age. In the northernmost part, are soils of variable thickness, without stoniness. On the rest of the slopes appear soils of variable thickness and stoniness, fine frank textures and sandstones of the continental tertiary.

## Wine making process

Preparation by the bleeding system, soft crushing of 90% destemming and 10% whole cluster undergo cold maceration (6°) between 3 and 4 hours and subsequent fermentation temperatures between 13° to 17°. Once finished, it is passed to clarify, stabilize, filter and bottle.



## Taste notes

- **Appearance:** Pale pink with hints of peach, clean and bright.
- **Aroma:** Fresh, delicate, elegant, balanced with an aftertaste reminiscent of sanguine orange.
- **Taste:** Subtle explosion of fresh red fruit, citrus with a marked thiotic character that shows the production area.
- **Serving Temperature:** 8-10 °C.
- **Pairing:** Light appetizers, seafood or fresh goat cheeses.



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