

# ALTOZANO ROSADO 2016



## THE HARVEST

The 2016 harvest was characterised by several factors that raised the quality of this crop, including the harvest being later than in other years, which allowed the bunches to ripen gradually and evenly. The earliest white varieties such as Chardonnay and Moscatel were picked at the end of August, with the harvest coming to a close two months later as the Cabernet Sauvignon and Petit Verdot grapes were gathered in. This slight delay was down to very favourable weather during the summer, with no rain and mild temperatures at the end of the cycle. As a result the grapes looked healthy, ripened optimally and were good quality.

All of this meant that we were able to pick the different varieties in our vineyard selectively, unhurriedly and without running any risks. The smooth progress of the vegetative growth, the harvest and the vinification process produced wines of excellent quality.

## MAKING THE WINE

The two varieties that were going to be used to make this rosé were picked when they reached their optimum level of ripeness, the harvest taking place during the night to preserve the full panoply of fruity aromas these grapes offer and draw out the dark fruits present in both the Tempranillo and the Syrah grapes. The must macerated with its skins for a limited length of time to give this Altozano Rosado its characteristic, eye-catching colour. Alcoholic fermentation took place next, determining the palette of fruity aromas.

## WINEMAKER'S COMMENTS

The wine is a bright raspberry colour with alluring bluish glints that entice the drinker to taste it. On the nose it displays sweet aromas evocative of sweetshops. On the palate it is intense, concentrated and very drinkable. The wine is fresh and clean with a long, pleasant finish expressive of the features of the local landscape.

## SERVING AND PAIRING

Serve at between 7 and 9 C°. Can be enjoyed on its own or to accompany tapas, all kinds of appetizers, salads and rice, pasta and spicy dishes.

**Grape varieties:** 50%  
Tempranillo and 50% Syrah

**Date of harvest:** August 2016

**ABV:** 13%

**Total acidity:** 6.24  
(tartaric acid)

**Volatile acidity:** 0.15  
(acetic acid)

**Reductive sugars:** 3.5g/l

**Ph:** 3.49

**Contains sulphites**

**Country of origin:** Spain

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