

LOS DOS



PRODUCER PROFILE

Estate owned by: Bodegas Aragonesas
Winemaker: Javier Vela
Estate founded: 1984
Winery production: 8,000,000 Bottles
Region: DO Campo de Borja
Country: Spain

Los Dos Rosé 2016

WINE DESCRIPTION

Grenache (85%) joins Cabernet Sauvignon (15%) in this crisp and lush Rosé from the Campo de Borja DO in northeastern Spain. Located between the Sierra de Moncayo mountain range and the Ebro River valley, this historic region has produced wine since the late 12th century. Like its red and white companions, this rosé is fermented in stainless steel and sees no oak aging, preserving the vibrantly youthful characteristics of the fruit.

TASTING NOTES

Los Dos Rosé is both elegant and lively on the palate with flavors of fresh raspberry, lychee fruit, and white flowers. Fresh with a silky mouthfeel and a long, lasting finish.

FOOD PAIRING

Pair with roasted beet salad, grilled chicken, fish tacos and other casual fare.

VINEYARD & PRODUCTION INFO

Vineyard name:	The La Corona and El Picador Vineyards
Vineyard size:	1,236 acres
Soil composition:	Clay, Limestone, Slate
Elevation:	1,805 feet
Vines/acre:	5,434
Exposure:	Northeastern
Harvest time:	October
First vintage of this wine:	2014
Bottles produced of this wine:	33,000

WINEMAKING & AGING

Varietal composition:	85% Grenache, 15% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days days
Fermentation temperature:	65 °F
Maceration technique:	Racking

