



# ALMA DE VALDEGUERRA

Semi-sweet Rosé 2019



## GRAPE VARIETIES

80 % Tempranillo, 20% Garnacha.

## WINEMAKING

Once both varieties which are part of this wine have reached their optimum ripeness level, harvest starts during the night in order to preserve their quality and primary aromas. Maceration process is essential to obtain its characteristic colour and aromas. We stop fermentation naturally before it ends, so that we can conserve certain residual sugar that comes from the grape and carbonic anhydride generated by the own yeasts in said process.

## TASTING NOTES

Pale salmon colour. It perfectly expresses both varieties aromatic potential: strawberry, raspberry, and floral aromas. Elegant sweetness well balanced with the freshness given by acidity and carbonic anhydride.

## PAIRING

Ideal as cocktail or aperitif. It is also a good match for white meat, pasta, rice dishes or mushrooms.

Serving Temperature: 5°C

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