

Cillar Rosado de Silos

Rosé, Tempranillo and Albillo Mayor

Data Sheet

Born from vines that are up to 75 years old, this rosé has an overwhelming personality. Its appearance is clean and bright with light herbaceous nuances and intense aromas of wild red fruits (raspberries, strawberries), currants and fennel. On the palate it mixes finesse with minerality.

It is long and fresh thanks to its acidity, which makes it very persistent, with a slightly vegetal finish that gives it elegance.

Elaboration: Fermented in steel tank. Aged on its lees for 3 to 5 months.

Age of the vines: Vines between 15 and 75 years old.

Yield: 4.000 Kg/ha.

Average altitude: 840 meters.

Harmony: Ideal to accompany an appetizer, pasta, salads, fish or with rice dishes such as paella.

