TESORO DE BULLAS, ROSÉ

D.O. BULLAS

Wine made from Monastrell grapes, grown at cool areas, slow grape-ripening process which increases the synthesis and accumulation of aromatic compounds in the berries of this characteristic cultivar and keeps a high and natural acidity, fully-integrated in the wine which enhances its youth and freshness.

The Winemaking process begins in the fields with a careful selection of the best bunches mainly focusing on its health integrity and the optimal ripeness level in order to obtain fresh and aromatic wines. After a thorough harvest, the grapes enter the winery where they are gently pressed to get a top quality must: a crushing and destemming process preventing the transfer of unwanted herbal aromas and flavours to the must; cold maceration with the skins to promote the extraction of primary aromas of the berries at low temperature (16-18ºC) so that the primary and secondary aromas grow in the wine and can be found in the wine tasting both in the smelling and tasting phase.

APPEARANCE: Wine with an elegant appearance. Medium-to-high intensity colour, with very lively reds, raspberry colour with violet flashes which show its explosive youth.

BOUQUET: Very aromatic wine in the nose, with lots of ripe red fruit together with aromas of pastry and bakery and a very elegant vegetal nuance.

PALATE: Very rich and ample wine in the mouth, smooth attack but lively where the result of a good ripening along with a high fruity acidity is closely linked. Velvety, sweet, well-structured and with a soft touch of carbonic which shows its youth and freshness.

Vintage: 2024

Grape varieties: 100% Monastrell

Alcohol: 13,5 %

Tap: Synthetic

Weight per bottle: 1,130 g

Height: 301 mm

Logistical data:

	6 bot. cases
Cases per pallet	125
Layers per pallet	5
Weight per case	7 kg.
Weight per pallet	875 kg.
Case dimensions	36-13-19 cm
EAN CODE (Bottle)	8420369007557
DUN	18420369010189