

# LAS CUATRO

## The wine

A lovely rose from our Vino de Pago range. In this case we use four varieties to make an expressive yet fine rose wine.

## The vineyard

We have such a great terroir for growing vines because we share the same soils as our surrounding mountains: first a clay layer, then limestone at the roots level and sandy soils underneath, which helps draining very well.

Our single vineyard is located in the middle of National Park between 800 and 850m above sea level. The climate is Mediterranean with lots of Continental influences throughout the year. Two little valleys crossing our estate, make our climate unique in the area. We carry out organic viticulture.

## Winemaking

Each variety gets vinified separately. The must from each variety is bled off after a cold-skin maceration at 10°C. The blend of the four musts ferments with local yeasts, at a controlled temperature between 17-19 °C. Finally it will age for two months in French oak with Chardonnay fine lees.

## Tasting notes

**Color:** Clean pale salmon with orange hints.

**Nose:** Aromatic. Violet flowers, fresh raspberries and lychees.

**Palate:** Refreshing yet creamy and elegant. Very attractive with notes of raspberries.

**Vintage:** 2016

**Varieties:** 25% Garnacha, 25% Merlot, 25% Syrah, 25% Tempranillo.

**Apellation:** DO. PAGO CHOZAS CARRASCAL

**Alcohol:** 13% vol.

**Organic certified**

**Awards:** 91 Points by Guia Peñin