

# Guerinda+ LA ROSA

## 2022

### VINTAGE

Year sadly marked by the wild forest fire in San Martín de Unx on June the 19th. Very hot and dry vintage, with very high temperatures since May and a general lack of rainfall, except for the torrential rain on July the 6th . Thanks to this and the good setting fruit of Garnacha grapes, yields were slightly above average. With no health complications and almost 2 weeks early, this vintage presented us important challenges in terms of ripening and balance of the grapes, with a generalised drop in acidity and pH higher than usual.

### GRAPE VARIETY

100% Red Grenache

### VINEYARD

“Village” wine from two different plots in San Martín de Unx, with an average age of 26 years and planted at 450m altitude in a low mountain landscape. Sustainable viticulture

### WINE-MAKING

Harvest: 16th of september.

Yield: 2000 Kg/Ha.

Gentle de-stemming and cold skin contact for 8 hours. Free run juice to obtain the must without using pressure (bleeding method).

Fermentation without skins at mild temperature in oak barrels and aged 9 months in French oak barrel over the less. Bottled in September 2023.

### TASTING NOTES

Pale pink colour. Wild red fruit: strawberry with a fresh and floral finish. Structured and sweet on the palate with a fresh, floral and mineral finish. A wine to enjoy now and after a few years.

### AWARDS

94 Timatkin

### PRODUCTION

Limited edition 1.874 Bottles.

