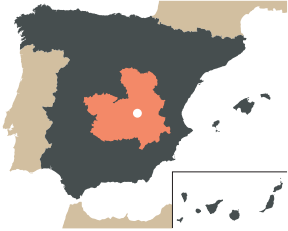


Boyal – Rosé



COUNTRY: Spain
REGION: North-East
Castilla La Mancha
SOIL: Clay and limestone,
800m altitude above sea
level

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 5.2

Boyal is a Spanish adjective related to oxen. For millenia, these animals have been used to work the land and other agricultural purposes, specially for heavy tasks in clay-filled soil like the one in our vineyard. The Boyal is a wine that really shows the agricultural tradition in Spain and its impact in modern day winemaking.

Background:

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Raspberry pink color. Red cherries bouquet. Notes of ripe strawberry, orange, hibiscus and a hint of allspice. Rich and fresh. Moderately high acidity with light citric flavors on the palate.

Grape variety

Blend.
Vines planted in 1988.

Vinification

The grapes are hand-picked, then fermented in small tanks which we pump over several times a day.

The Boyal is a beautiful example of a dry Rosé with bright red fruit aromas and a versatile character that makes it the perfect match for almost any meal.

