

Lobetia

Rosé

 **ORGANIC**

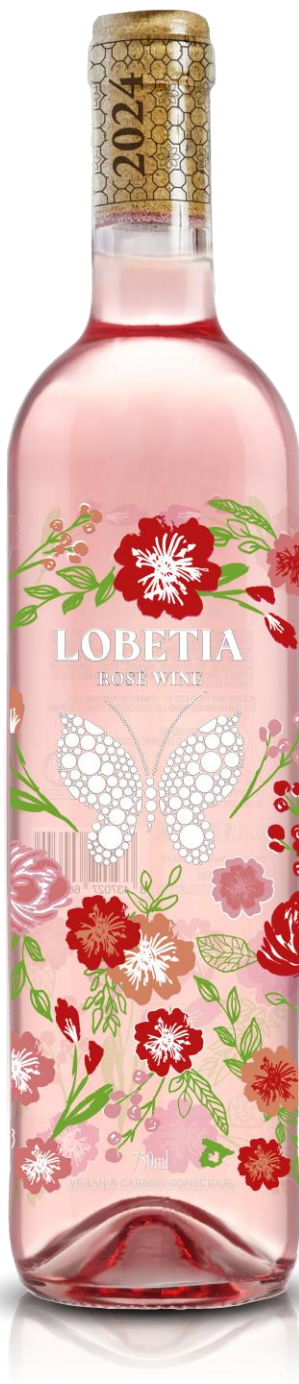
 **VEGAN**

 **CARBON CONSCIOUS**



COUNTRY: Spain
REGION: VT Castilla

ALCOHOL: 12,5%
BOTTLE SIZE: 750ml



BACKGROUND:

Lobetia comes from the Lobetani, a small pre-Roman Iberian people of ancient Spain, established near where our vineyard stands today. This wine takes part in the heritage and tradition of the land, the same way the Lobetani did.

Made from Grenache and Bobal grapes, this rosé is bursting with flavor. Whether you're hosting a party or just enjoying a quiet night in, Lobetia Rosé is sure to please.

PRODUCTION AREA:

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 at 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.

VINIFICATION AND SERVING:

Lobetia Rosé is produced in our estate from organically grown Garnache and Bobal grapes. Night harvested to ensure the grapes are at optimal temperature before pressing. This wine is cold macerated before fermenting in stainless steel deposits at a controlled temperature.

We recommend serving at 8°C. Serve with steamed vegetables, grilled seafood, or salads with tomatoes and olives. You can also pair it with strawberries or peaches.

TASTING NOTES:

Beautiful light pink colour with salmon tones. Its nose is fine and delicate, with fruity aromas of peach, apricot and grapefruit, as well as floral nuances. The mouthfeel is fresh and tasty, with a balanced acidity and a good body.

