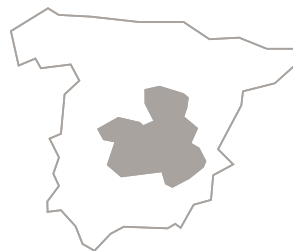


# MIRADA

Organic Rosé

2020

VDT Castilla



**HAMMEKEN**  
CELLARS

**An elegant, fresh and smooth point of view.  
Mirada Organic Rosé is a well rounded wine,  
balanced and made to enjoy quietly in relaxed  
environments.**

## VINEYARDS

### Age of Vines

15 years old

### Yield

40 hl/ha

### Altitude

600 - 800 m.

### Climate

Extreme continental with  
long hot summer

### Vineyard

Head trained, spur bush vines on  
Spanish plateau

## WINEMAKING

### Blend

85% Bobal - 15% Tempranillo

### Harvest

Harvested in the early morning

### Winemaking

Cold Maceration

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### Fermentation

14-16°C / 20 days

### Ageing

Stainless steel



**Pale Pink**



**Fresh strawberry  
Citrus  
Rose petal**



**Nice acidity  
Minerality**

Pale pink, with aromas  
of fresh strawberry, citrus  
and rose petal, finishes nice  
acidity and minerality on  
the palate.

Alcohol: 13 %  
T. Acidity: 6.09 gr./l.  
pH: 3.43  
R. Sugar: 2.9 gr./l.  
V. Acidity: 0.18 gr./l.