

# B O D E G A S TRENZA



**With a delicate pale pink colour we have set the stage for the amazing aromatic expression to be found once poured!**

Our rosé, La Orphica Selección Sintonía, is one that combines and enhances the quality of Spanish rosé varieties in an elegant and refreshing blend we are sure will be enjoyed and celebrated!

La Orphica Selección Sintonía offers a new twist to what being a Spanish Rosé means. We have achieved a beautiful delicate pink colour with a gentle whole cluster press and have captured the delicious nature of the Garnacha and Bobal grapes resulting in a rosé wine with harmonious aromas where the fruitiness plays wonderfully off the delicate aromas of wild herbs.

#### **Winemaking Notes**

The grapes were handpicked at the optimum stage of ripeness during the first week of September at the early hours of the morning when the temperatures were low and the grapes themselves were chilled. Harvesting in these conditions allowed for the grapes to preserve their natural aromatic characteristics and results in wines that are very expressive aromatically once bottled. Whole cluster pressing in pneumatic presses. Natural sedimentation of the musts before racking and the musts were fermented in stainless steel tanks of 30.000L capacity at 13-16°C for 16-18 days.

**Winemaker: David Tofterup**

**Vintage:** 2022

**Blend:** 85% Garnacha Tinta, 15% Bobal

**Analysis:** Alcohol: 12,5%      Total Acidity: 5,70g      Residual Sugars: 9,7g

#### **Tasting Notes**

Pale Pink colour. Prominent aromas of red fruits like ripe raspberry and wild strawberries. Across the palate the red berries are complimented nicely by pink grapefruit and blood oranges. There are subtle hints of fresh rubbed herbs that linger. The palate is clean with lingering textures and well balanced fresh fruity acidity.

