



# LA MEJORADA

BODEGAS Y VIÑEDOS

## LA MEJORADA ROSADO DE GUARDA 2021

*PGI Castilla y León*

*Terroir Single Block*

**La Mejorada** winery and its vineyards have been set up in an old **Jerome monastery**, founded in the 15<sup>th</sup> century by Fernando I of Aragon. Thanks to the architect **Rafael Moneo** and his family, the monastery of **La Mejorada** is, today, almost entirely restored and adapted to the typical activities of a winery.

### THE PLOT

Deep soil, well developed, with a distinctly sandy texture, completed with fluvial sedimentation (gravels) and predominantly siliceous in nature. With a pH of 8.9 (alkaline) and no active limestone and good drainage. The grape variety used is Tempranillo.

### HARVEST

During the autumn the temperature was within the historical average, and was notable for being a slightly wet period. The winter was somewhat warm, although average rainfall was exceeded. Spring was warm in terms of temperature. The start of the cycle was early and bud break began at the end of April. The summer was normal, a little wet in June, but very dry in July and August. **The grapes were harvested** under optimal temperature and humidity conditions. **Dates:** October 10<sup>th</sup> (manual).

### ELABORATION

The Tempranillo grapes were harvested by hand in the plots of La Mejorada, this wine is the result of macerating the grapes for a few hours and then subtly pressing them. The must is then transferred to the barrels. This is an exclusive, limited production, numbered wine.

**Production:** 2.998 bottles. **Aging:** 7 months in French oak barrels.

**Bottling Date:** August 29<sup>th</sup>. **Alcohol content:** 14% vol. Alc.

### TASTING NOTES

Bright salmon pink color. The nose is complex, fresh, intense ripe red fruit, citrus, peach, passion fruit, vanilla, spice, toast. The palate is creamy, extraordinary acidity, fresh, long finish, fruity, spicy. Ready to drink, but with great ageing potential.

