

FINCA LOS TRENZONES

FINCA LOS TRENZONES 2022 ROSÉ

D.O.	La Mancha
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VINTAGE CHARACTERISTICS

The 2022 harvest was approximately 10 per cent less than that of the previous year, a consequence of a year with little rainfall and higher than normal temperatures between June and August. Nevertheless, this situation led to the whites and rosés being very aromatic and with good acidity. Likewise, the reds are balanced and of very high quality, ideal for ageing.

Vineyard location	Finca Los Trezones	Yield	6,500 kg/ha
Variety	Tempranillo	Altitude	820 m



VINIFICATION

1-hour maceration, with the must bled off and fermented at 16°C.

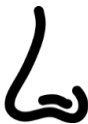
TASTING NOTES



Clean, bright. Lovely pale salmon colour. Medium depth.



Refreshing, lively. Very well-integrated acidity with sweet fruity notes.



Pronounced intensity. Expressive. Presence of red fruits (strawberry, raspberry) and tropical fruit (ripe pineapple).

FINISH

Very fruity finish. Return of red fruits (strawberry, raspberry).

PAIRING

Can be paired with cold meats, rice and pasta dishes. Tomato and courgette. Elaborate dishes and/or wild mushrooms. Quiche Lorraine. Veal scaloppine, grilled pork.



7–11° Celsius / 45–52° Fahrenheit.

ANALYSIS

ALCOHOL BY VOLUME
12.79%
VOLATILE ACIDITY
0.24 g/l acetic acid
TOTAL ACIDITY
6.1 g/l tartaric acid
RESIDUAL SUGAR
1.3 g/l

PRIZES & MEDALS

2,019: Gold Medal, Berliner Wein Trophy Summer Edition; Racimo de Oro, 2018 Vintage, IX “Los Vinos Favoritos de La Mujer” wine tasting competition held by the Asociación de Mujeres Amantes de la Cultura del Vino (AMAVI).

BODEGAS LEGANZA

Av.IV Centenario, S/N
45800, Quintanar de la Orden, Toledo

Tel.: (+34) 925 564 452
Fax: (+34) 925 564 021
Email: info@bodegasportia.com

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FAMILIA
MARTÍNEZ
ZABALA