

bodega

DUSSART · PEDRÓN

C/ Saliente n°12, Los Pedrones
46355 (Requena -Valencia)

BENOÎT DUSSART

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90 points Parker vintage 2018

91 points Parker vintage 2019

Le Rosé

2022

GRAPES: Bobal 45% Grenache 40%
Tempranillo 15%

THE TERROIR

Location: Realta and cañada del tio Pedro
(Los Pedrones, Requena, Valencia, Spain)

Altitude: between 740 m and 675 m

Climate: Continental weather tempered by
the proximity of the Mediterranean Sea.

Soil: Clay-limestone

Vineyard: Organic vineyard aged between 75
and 35 years old; grapes shaped in traditional
goblet pruning without irrigation.

PDO: D.O. Utiel Requena / Organic wine

WINEMAKING

Grapes are exclusively harvested manually in
15 kg crates. A first selection of the grape
bunch is carried out in the vineyard and only
mature grapes are picked. A second selection
is carried out at the ageing cellar prior to
treading, destemming and pressing. Cold
débourage is followed by the fermentation
using autochthonous yeasts in French oak
cask and stainless steel vats. Sulphites are
added to ensure Freshness and avoid
malolactic fermentation. Elevage lasts for 4
months in amphoraes and French oak cask.
This rosé wine is non-clarified; non-filtered
and naturally stabilised. The cuvée is limited
to 1300 bottles.

TASTING NOTES

The robe is that of fresh raspberries. The
complex nose reveals notes of red fruits and
white fruits together with slightly oaked
aromas. The mouth is fruity and expressive
with a nice acidity and a long finish.

FOOD AND WINE PAIRING

Perfect accompaniment for seafood, fish,
pasta, rice or white meat. Serve at 14°C.

ABV: 13% Vol.