bodega
DUSSART · PEDRÓN
C/ Saliente nº12, Los Pedrones
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92 points Parker vintage 2022
92 points Parker vintage 2023

Le Rosé 2023

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 76 and 36 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 débourbage 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 5 months in amphoraes and French oak cask. This rosé wine is non-clarified; non-filtered and naturally stabilised. The cuvée is limited to 2700 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 14ºC.

ABV: 13% Vol.