





FREAK OF NATURE

NATURAL ROSADO, VILLANUEVA DE ALCARDETE, SPAIN

Blend: 100% Tempranillo Terroir: Village of Villanueva de Alcardete, on the river bank of the Gigüela, in the heart of La Mancha. Elevation: 2400 feet Farming: Certified Organic farming Aging: 6 months in stainless steel Bottled: At the Bodega





SCAN ME

An unusual, unexpected, natural phenomenon. Shake before serving. A wonderful project led by Blanca Muro, head of the best and largest organic coop in the world, Bodegas San Isidro, located in the heart of La Mancha, Spain.

Vinification: Manually harvested, after that a light pressing and 4 hours on the skins before fermentation on low temperatures (16-18°C). Fermentation on stainless steel. Lees remain in the tank, zero filtration before bottling.

Taste profile: Strawberry pink color. Aromas of strawberries and grapefruit. Tasty, fresh and with pleasant bitterness. Serve at 8°C.



https://jp-bourgeois.com