



FINCA MUSEUM

# VINEA ROSADO

*Fresh, intense and fruity. A very versatile rosé*

## 2025 VINTAGE

The 2025 harvest was exceptional, producing wines with great aromatic intensity, good colour and freshness, and a moderate alcohol content. Harvesting began on 9 September, following a mild winter and spring with little frost but plenty of rain. The summer was very hot, with two intense heatwaves that put significant stress on the vineyard. Nevertheless, the harvest was healthy and of good quality.

## GRAPE VARIETIES

73% Tempranillo and 27% Viura

## VINEYARD

We have selected the finest and most suitable Tempranillo and Viura vineyards within the Designation of Origin for producing rosé wines.

## VINIFICATION

The grapes were harvested during the coolest hours of the day, when they were at their healthiest and ripest. The white and red grapes were pressed together immediately without maceration beforehand, after which the free-run juice was separated. Alcoholic fermentation took place in stainless steel tanks at low temperatures for 23 days to allow the aromas and flavours to develop fully. After racking, the fine lees were kept in suspension for 60 days to enhance the wine's body, after which it was clarified and bottled.

## TASTING NOTES

- 👁️ A pale pink colour, clear and bright.
- 👃 Aromas of red fruits, berries and citrus, with sweet notes.
- 👄 Full-bodied, fresh and silky on the palate. Full-bodied yet with a refreshing acidity.



ALCOHOL

12.5%

SERVING TEMPERATURE

6°C - 8°C

## FOOD PAIRING

It pairs well with Asian and Mediterranean cuisine, rice dishes, sushi, pizza, mushrooms, smoked foods, pasta, white meat and fish. It is also ideal for outdoor dining, light snacks or barbecues, complementing the occasion perfectly.



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