



FINCA MUSEUM

MUSEUM ROSÉ

Complexity and harmony. This full-bodied rosé has the character of Tempranillo and the essence of Garnacha, Viura and Verdejo

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 vines. Nevertheless, the harvest was healthy and of good quality.

GRAPE VARIETIES

52 % Tempranillo, 39% Garnacha, 6% Viura and 3% Verdejo

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 part of the day when they were perfectly ripe and in optimal condition. The white and red grapes were pressed together immediately without any prior maceration. Alcoholic fermentation then took place in stainless steel tanks at low temperatures to allow the aromas and flavours to develop fully. After racking, the wine was kept in contact with the fine lees for 90 days to enhance its body, after which it was clarified and bottled.

TASTING NOTES

👁️ A pale, bright salmon colour.

👃 Aromas of white flowers and forest fruits, with spicy and bakery notes resulting from ageing on the lees.

👄 It has a full-bodied, silky and complex palate with ample body and refreshing acidity.



ALCOHOL

12.5%

SERVING TEMPERATURE

6°C - 8°C

FOOD PAIRING

A very versatile rosé. It pairs perfectly with Mediterranean cuisine, rice dishes, pasta, white meat and fish.



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