



**Segura Viudas**

*Rosé 2016*

**D.O. CATALUNYA**

PREMIUM ROSE WINES ARE A GROWING TREND ALL OVER THE WORLD AND NOW SEGURA VIUDAS IS OFFERING ONE TOO. THIS IS A BLEND OF TEMPRANILLO AND MERLOT, TWO VARIETIES WHICH HAVE BEEN GROWING IN CATALUNYA FOR MANY YEARS AND WHICH ARE VERY WELL ADAPTED TO OUR LAND.

#### VINTAGE 2016

During the whole of 2015 there was only 312 l/m<sup>2</sup> of rainfall, when the annual average is 525 l/m<sup>2</sup>. 2016 carried on in the same vein, in terms of drought, as the rainfall from January to the end of August was 210 l/m<sup>2</sup>, as compared to 215 l/m<sup>2</sup> in 2015.

To prevent the process of dehydration and to maintain a balance between the solid and liquid elements of the grapes, as well as between sugar and acidity, we brought forward the harvest by 6 days from the date originally planned.

Harvest started on 26th. August with the Macabeo.

The health of the grapes was perfect due to the lack of rain.

The wines have high aromatic intensity, and are full of flavour; the slight dehydration in the grape berries has brought about a greater concentration of aromas and of taste sensations on the palate.

#### THE CREATION PROCESS

- Mechanical harvest at night, and brought to the winery in a double bottomed trailer, specifically designed so that the free run juice is always separate from the rest of the grapes.
- This free run juice is only used for this wine pale rose, so that the colour extraction is minimal.
- The juice is chilled to 12°C, It is cleaned by decantation and is then fermented at 16-18°C.
- Following fermentation the wine is held in contact with its fine lees for just one month.



#### WINEMAKER'S NOTES

Pale pink and attractive color with blue notes. Aroma of medium intensity, fine and elegant.

It emphasizes the red fruit (strawberry) and has notes of white (pear) and tropical fruit (pineapple) in a floral background (pink).

Tasty and gourmand entry with a long acidity that gives it persistence and freshness.

Long and fruity retronasal aftertaste (red fruit)

Gabriel Suberviola, Winemaker

#### SOMMELIER'S RECOMMENDATION

Merlot and Tempranillo combining to deliver fruit and refreshment with their own particular personalities; this is a modern rosado delivering lifestyle. Colour is important in pairing it, so salmon is a given, but also perfectly at home with Mediterranean fried fish, with Mexican cuisine with its touch of spice. Lovely with international pasta dishes, fish and vegetable salads and ideal with ceviches. Grilled chicken al fresco, at sunset. Bring it on!!

Juan Muñoz, Sommelier

#### WINEMAKING TEAM

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist

Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist

#### GRAPE VARIETIES

55% Tempranillo, 45% Merlot

#### TECHNICAL INFORMATION

- Alcohol 13,5% vol.
- Total Acidity: 3,40 g/l
- Residual sugar <1 g/l
- Ageing: Young wine, unoaked.