



BODEGAS  
Y VIÑEDOS  
DEL JALÓN

# Viña Alarba

## Viña Alarba - Rosado Selección.

**Vintage:** 2008. A cold dry winter was followed by a long warm growing season, with little rain in the months leading up to the harvest. This produced a small harvest of high quality fruit.

**Grape Varieties:** 100% Garnacha from our own vineyards.

**Areas of Production:** From the Calatayud Denominación de Origen, at an average altitude of 800 metres, from the villages of Munébrega, Olivés, Ruesca, Sediles, Valtorres, La Vilueña and Mara.

**Winemaking:** The first selection of grapes took place in the vineyard. The grapes were picked, during the first two weeks of October, and, after crushing, were cold macerated on their skins for 12 hours. After the juice was run off, it was fermented in stainless steel tanks at 16°C.

**Tasting Notes:** The colour is an intense strawberry pink. The nose combines floral notes with forest fruits. The palate is fresh, dry and structured, with balanced acidity.

**Presentation:** : Bordeaux bottle. Elite Blanca bottle of 0.75L. Packed in 12 bottle cases.

**Gastronomy:** Perfect for a wide range of food matches including starters, rice dishes, pasta or light meat dishes.

**Service:** Serve chilled.

### Awards:

Castillo de Maluenda Rosado Joven 1997: Medalla de Oro.  
Radio Turismo 1998.

Viña Alarba Rosado 2004, The Wine Advocate 89 points

### Analytical Data:

Alcohol – 13.9% ABV

Free Sulphur – 22 mg per litre

Volatile Acidity – 0.35 grams per litre

Total Sulphur – 38 mg per litre

Total Acidity – 7.3 grams per litre (Tartaric)

