

Sabino

ROSÉ

VINO DE LA TIERRA
DE CASTILLA



Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone. Elevation: 600 - 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Harvest: Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for several months.

TASTING NOTES:

This wine is a fine example of the virtues of a fresher version of both Tempranillo and Garnacha varieties, showing delicate floral aromas within a intense core of red fruit (strawberry, cherry) with mineral hints.

FOOD PAIRING:

A great aperitif and very versatile for food pairing wine given its high acidity and lower tannin. Enjoy with everyday favorites, all sort of rice dishes, sushi and Mediterranean cuisine such as Spanish paella and all sort of tapas!

VARIETIES:

80% Tempranillo and 20% Garnacha

AGEING:

4 months on the lees

