



Rebel.lia

D.O. Utiel - Requena

Rebel.lia rebels against the rules, but without breaking them, and is free to express itself as it has behaved that year, always faithful to its philosophy of expressing the vintage.



REBEL.LIA ROSÉ

VINEYARDS

The grapes used for Rebel.lia are sourced exclusively from different plots of our Finca Alfaro that complement an organoleptic harmony each vintage. Our organic viticultural practices encourage biodiversity and the sustainability of these vineyards.

PRODUCTION

The grape varieties are vinified separately and depending on the grape ripeness for the wine style chosen; the grapes arrive at the winery for destemming and heavy crush to break up the skins and obtain greater colour and aromas for this Rosado. Fermentation takes approx. 25 days at temp. 14-16C in temperature controlled stainless steel vats leaving the wine in contact with the light lees for some days prior to clarification, filtration and bottling.

TASTING NOTES

Colour: Clear, brillante med. salmon pink with coppery highlights.

Nose: Aromas of strawberry, cherry and hints of fennel.

Palate: Fresh, vibrant with bite on the palate with flavours of strawberry and raspberry conserve. A well structured rosado with ripe red fruit finish

VARIETY

50% Bobal / 50% Merlot

ANALYTICS

Alc. vol: 12.5 - 13.5%

Acidity total: 5.5 - 6.5 gr/l

Sulfuroso total: 60 - 90 gr/l

SERVICE & PAIRING

Temperature: 8º- 10º.

Pairing: appetizers, fresh salads, paella, spicy dishes and blue cheeses.

DRINK WINDOW

Now or hold up to 2 years after harvest.



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