

# Los Dos



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## PRODUCER PROFILE

Winery production: 33,000 Bottles  
Region: DO Campo de Borja  
Country: Spain

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## Los Dos Rosé 2017

### WINE DESCRIPTION

This crisp and lush Rosé from the Campo de Borja DO in northeastern Spain is 100% Garnacha. Located between the Sierra de Moncayo mountain range and the Ebro River valley, this historic region has produced wine since the late 12th century.

Vineyards with an age of 10-15 years varying in altitude from 1,200 to 2,400 feet. Small parcels of the Tabuenca, Borja, and Pozuelo Vineyards are sourced for this wine.

Like its red companion, this rosé is fermented in stainless steel and sees no oak aging, preserving the vibrantly youthful characteristics of the fruit.

### TASTING NOTES

Very pretty salmon color in the glass. Loads of floral and red berry aromas with cherry, strawberry, and raspberry flavors on the palate. The creamy mouthfeel leads to hints of spice on the pleasantly tart finish.

### FOOD PAIRING

Pairs with seafood dishes like crab salad, baked salmon, and fish tacos; or with classic ones like a ham and gruyère quiche paired with a green salad, chicken based dishes, and also goes very well with spicy asian inspired dishes.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca, Borja, Pozuelo
Vineyard size:	1,236
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Training method:	Bush
Elevation:	1,200-2,400 feet
Vines/acre:	5,434
Exposure:	Eastern / Western
Harvest time:	September-October
First vintage of this wine:	2014
Bottles produced of this wine:	33,000

### WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	57-64 °F
Maceration technique:	Racking

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.2
Residual sugar:	2.3 g/L
Acidity:	5.1 g/L
Dry extract:	19 g/L