



Cruz de Piedra 2006

Rosado Joven D.O. CALATAYUD



Winery: BODEGA VIRGEN DE LA SIERRA, S.COOP.
Type of wine Rosado
Category: Joven
Vintage: 2006
Contents: 75 cl.
Name of wine: Cruz de Piedra
Grape variety: 100% Garnacha

History of brand

Cruz de Piedra translates as Cross of Stone, referring to the stone crosses that mark the Pilgrim's Road to Santiago de Compostela. There is a particularly beautiful example near the vineyards, which is what gives the area its name.

Vineyard

Cruz de Piedra Rosado is made of 100% Garnacha grapes coming from very old bush vines. Most of the vines of this winery are over 50 years old and many of them are up to 100 years old, thanks to the enormous dedication of the grape growers, generation after generation.

Fermentation & Ageing

Cruz de Piedra Rosado is made from ancient low yield Garnacha bush vines, planted in the D.O. Calatayud, high in the mountains of Northern Spain between Madrid and Zaragoza. The grapes were destalked, crushed and macerated with skins during 6-8h. Then, the pressed must fermented for around 15 days at a maximum of 16-18° C. Finally, after the cold stabilization, the wine was filtered and bottled.

Winemaker's notes

Fresh and fruity, it has exuberant concentrated berry flavors (strawberry and raspberry), supported by a magnificent structure, although the tannins are smooth.

Service suggestions

Serve at 8-10°C as aperitif or with tapas, pasta or poultry dishes.

Awards

- Decanter 2006 (UK): Bronze Medal

Analytic information

alcohol	13.5 %
residual sugar	1.6 gr/l
total acidity (tartaric)	6.05 gr/l
volatile acidity (acetic)	0.45 gr/l
SO2 total	107 mg/l
SO2 free	26 mg/l
PH	3.48
total dry extract	24.8 gr/l
citric acid	0.34 gr/l