



DEJA VU

Rosé

Rosé like before, brought into the present.

DEJA VU

ROSÉ 2021

“With Deja vu we want to experience again that rosé sensation as it was before, intense color and palate for a wine full of nuances and expressiveness.

Deja vu means the feeling of experiencing something already experienced in the past. That is how we want you to feel when you taste our wine, the authentic rosé from years ago that is still in your memory.



VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

14% ABV.

SITUATION OF THE VINEYARD:

5,5-hectare Esparragal estate, located in Tudela de Duero, 30 years old.

SOIL TYPE:

Sandy, with pebbles, very poor fertility and low production.

YIELD:

5.000 kg/Ha.

BOTTLING DATE:

June 2021.

PRODUCTION:

3.300 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

The 2021 Harvest, following the usual trend in the Duero area, was notably conditioned by the weather, which, although predictable in winter, with the rigours and temperatures typical of those dates, was more changeable in spring, with thermometers reaching values more typical of the beginning of summer. The spring heat brought about a certain advance in the ripening cycle of the vines, which developed more quickly, helped by the good hydric state of the soil due to the winter rains. Normal weather conditions prevailed at the end of spring and the beginning of summer, and then the phenological cycle resumed its usual pattern, with veraison coinciding around the usual dates (9 August). The start of the harvest was slightly delayed due to the constant rainfall at the end of the ripening period. Thanks to the good health of the bunches, it was possible to wait until the end of September to start harvesting, which was later than usual.

PREPARATION

A "saignée" rosé, where the crushed and destemmed grape harvest is held in a tank for 3 hours, then bled or drained to obtain a very clean pink must. This must is fermented in a stainless steel tank at a controlled temperature of 16° to 14°C, remaining in contact with its lees for 2 months. Stabilized and filtered, the wine was bottled in June 2021, offering all its freshness and aromatic potential.

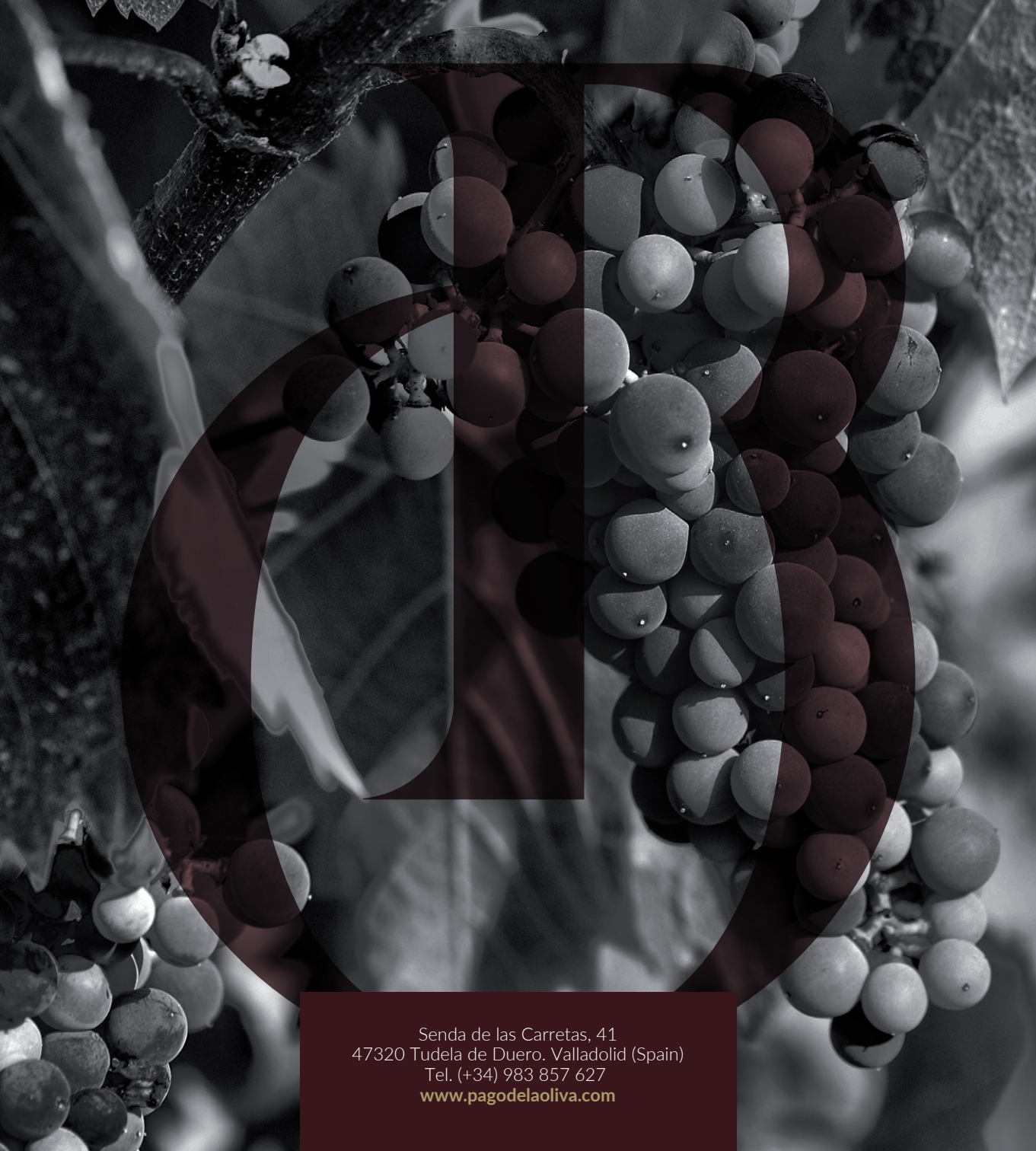
TASTING NOTES

Deja vu rosé 2021 is a wine dressed in a beautiful strawberry pink color, showing a high aromatic intensity on the nose, red fruits: strawberry and raspberry dominate, with vegetable nuances of mint and fennel. It offers a fresh, sweet, remarkable body and a good length on the palate, with an explosion of aromas at the end.

CONSERVATION

It will evolve positively in the bottle over the next 12 months. Store in a cool, dark place (12° - 14°C) in a horizontal position.





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