



Finca Rosalejo

D.O. Finca Rosalejo

Varieties

100% Syrah.

Type of wine

Red wine aged for 18 months in new French oak barrels.

Analytical parameters

Alcohol: 14.9 %, Acidity: 5.7 g/l, Residual Sugar: 2 g/l

Winemaking

Vinification is carried out using a combination of small stainless-steel tanks and open barrels, with meticulous care given to maceration and extraction to achieve elegance, finesse and the silkiest possible tannins. Malolactic fermentation is conducted by gravity, without pressing, to avoid harshness and astringent tannins. Fermentation takes place in small stainless-steel tanks and open vats. The wines are aged in barrel for at least 18 months, with several rackings carried out by gravity.

Tasting notes

Color: Intense ruby red, bright and crystalline.

Nose: Complex red fruit aromas in harmony with the nuances provided by barrel ageing. Its mineral character and high concentration clearly stand out on the nose.

Palate: Fresh and balanced, with notes of cherry, lively acidity, elegance and an overall incredibly smooth mouthfeel.

Food pairing

Red meats, stews, game and aged cheeses.

Awards

- Mundusvini Gold - 2025 (Germany)
- 91 Pts. Decanter - 2025 (UK)
- 94 Pts. Peñin - 2023 (Spain)
- 90 Suckling - 2023 (USA)