

FLAMINGO ROSÉ 2020

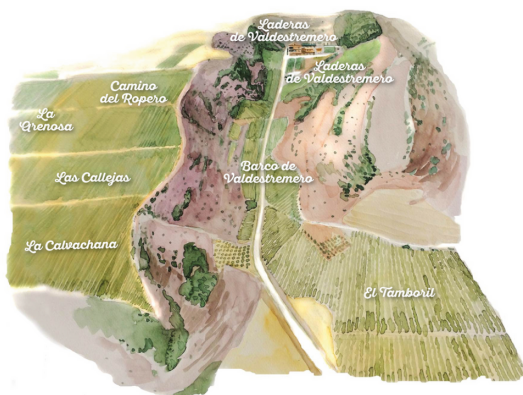
"Un rosado muy osado"

Grape Variety	Tinta Fina
Date of harvest	From 25th to 27th September
Aging	4 months on its own lees
Bottling date	March 2021
Vineyard	"Camino del ropero"
Area	7 hectares
Average age	18 years
Calification	Generic
Soils	Calcareous soils with a sandy-loam structure and abundant rockiness. Location: Peñafiel Altitude: 900 meters Slope of 2%

Production	28,000 bottles (750 ml)
Winemaker	Jorge Peique
Consultant	Xavier Ausás

ANALYSIS FR 2020

ABV	14 %
pH	3,10
Acidity	6,22 gr/l.



VINTAGE 2020

The 2020 harvest will go down in history as one of the most complicated years for our vineyards. An autumn with heavy rain and a February that was warmer than normal, combined to cause a movement of sap and, as a result, budding of the vineyard some 15-20 days earlier than usual. Spring and summer were marked by abundant rainfall which made the planning and strategy of work in the vineyard essential in order for the grape to reach harvest in the best state of health. Organic treatment of the vineyard proved highly effective in preventing a loss of grapes.

The ripening of the grape was delayed in September as a result of a drop in temperatures accompanied by rain during the middle of the month, with optimum ripeness arriving at the beginning of October. This year, more than ever, careful de-leafing, trimming and the removal of bunches were key to ensuring perfect ripening and good healthy fruit.

WINEMAKING

Flamingo Rosé is made with grapes from our highest altitude vineyards at 900 m, just on the highest terrace of the Douro River.

Handpicked harvest with a strict fruit selection in the vineyard. The destemmed grapes are taken to the press where only free run juice is extracted. The must is the result of decantation by gravity during 48 hours. The alcoholic fermentation takes place at 17 °C with the clean must and indigenous yeast. Afterwards the wine is aged on the lees during 4 months before being bottled

OUR FIRST IMPRESSIONS

Flamingo Rosé 2020 is clean, expressive and very floral on the nose, with aromas of cherry and redcurrant and a yoghurt note. With a pale pink colour, it is a "Provencal Style Rosé" that surprises for its freshness in the mouth, with good acidity and great and persistent structure. A rosé with a red wine soul that maintains the essence of the land of Ribera del Duero Designation of Origin.