

# Marqués de Velilla.



Marqués de Velilla rosé is an intense, elegant and fresh wine. It is seductive on the palate with an attractive vivacity that makes it unforgettable.

## APPELLATION

Ribera del Duero.

## GRAPE VARIETIES

100% Tinta del País

## HARVEST

End of September/beginning of October.

## VINIFICATION

After selecting the grapes in the vineyard, they arrive to the winery and are crushed and destemmed.

The fermentation is made at a controlled temperature of 12-14°C.

## TASTING NOTES

**Colour:** Salmon pink, very clean and bright.

**Aromas:** Intense and sweet aromas with predominating fruit as wild berries and strawberries.

**On palate:** The sensations captured by the nose become manifest again although with a liveliness contributed by a freshness that proves highly seductive on the finish.

## SERVING TEMPERATURE

Between 8 and 10°C

## TEST RESULT

Alcohol content: 14% vol.



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for more  
information

ROSÉ



Bodega Marqués de Velilla  
Carretera de Sotillo, s/n  
09311 La Horra (Burgos)  
España



Tel. +34 947 542 166  
bodega@marquesdevelilla.com  
www.marquesdevelilla.com



# Marqués de Velilla

BODEGA

## RESPECT FOR OUR SOILS

An in-depth survey of our 150 hectares of vineyards together with exhaustive testing of the soils has given rise to the identification of 18 different types of terroir which we tend dynamically.

Our soils consist mainly of clay, gravel, sand and limestone. This type of soil produces wines with potency conferred by the clay, while the gravel and sand provide a delicate finesse and the limestone gives them depth and a rich gamut of nuances.

## THE PERSONALITY OF THE TERROIR

A respect for the identity of the terroir and being able to transmit its personality through our wines is the maxim that leads our grape growing and winemaking tasks.

Our philosophy is based on the use of approved environmentally-friendly products that meet biological agriculture requirements.

## HARVEST

The grapes used to make our Marqués de Velilla rosé were picked in early October.

The proximity of the vineyards to the bodega and a transport method based on small quantities at a time ensure that they arrive in perfect condition.



Headquarters:

Grandes Bodegas SL  
Juan Álvarez de Mendizábal, 37  
28008 Madrid  
(España)

Tel. +34 91 758 98 40  
bodega@marquesdevelilla.com  
export@marquesdevelilla.com

