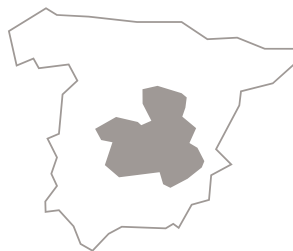


MIRADA

Organic Rosé
2024

VDT Castilla

An elegant, fresh and smooth point of view.
Mirada Organic Rosé is a well rounded wine,
balanced and made to enjoy quietly in
relaxed environments.



HAMMEKEN
CELLARS

VINEYARDS

Age of Vines

15 years old

Yield

40 hl/ha

Altitude

600 - 800 m.

Climate

Extreme continental with
long hot summer

Vineyard

Head trained, spur bush vines on
Spanish plateau

WINEMAKING

Blend

Bobal

Harvest

Harvested in the early
morning

Winemaking

Cold Maceration

Fermentation

14-16°C / 20 days

Ageing

Stainless steel



Pale Pink



Fresh strawberry
Citrus
Rose petal



Nice acidity
Minerality

Pale pink, with aromas
of fresh strawberry, citrus
and rose petal, finishes nice
acidity and minerality on
the palate.

Alcohol: 13 %
T. Acidity: 5.84 gr./l.
pH: 3.46
R. Sugar: 3.00 gr./l.
V. Acidity: 0.26 gr./l.

Gold 2024 Concours Mondial Bruxelles
Gold 2023 Premios Baco
90 Pts 2023 Guía Peñín
Gold 2023 Concours Mondial Bruxelles
Grand Gold 2022 Premios Bacchus
Best Rosé 2022 Vinofed - Bacchus
Gold 2022 Premios Baco

