Handpicked at the end of September. The grapes are macerated for 8 hours and then the rosé juice is drawn off and fermented separately in stainless steel tanks under strict temperature control. Aged sur lie in stainless steel until December.

Grape varieties: 100% Cencibel (Tempranillo)
Altitude: 750m ASL
Vineyard age: 20-year-old vines
Soil: Clay and limestone
Alcohol: 12.5%

Tasting notes:
The Ercavio Rosado simply screams BOWL FULL OF WILD STRAWBERRIES. It is a light to medium bodied Rosado, with plenty of juicy fruit and tangy acidity. Like combining a red and a yellow Skittle and then subtracting 90% of the sugar. A delicious friend for summer fare.