



## La Mina

### 2018 Tempranillo Rosé

A serious, food-friendly rosé made for year-round enjoyment. This wine offers layers of aromas, and flavors from sour cherry to brewed tea. With this style of rosé, you can expect a tawny pink hue, herbaceous notes of green peppercorn, watermelon, strawberry, with a spicy finish. Serve chilled with smoked meats and cheeses.

La Mina is named after our oldest daughter, Mina. A rosé of Tempranillo, this was a blend of Tempranillo grapes from two different vineyards- Al Buhl Memorial Vineyard in the Wilcox Bench AVA and Juan Alba/Milic Vineyard in Elfrida, AZ. Originally conceived as a full bodied red, plans changed when we tested the brix and PH and found that the two harvests combined would be perfect for a rosé. Bold in it's color and as full of character as it's namesake, this wine is a journey for the palate, keeping it's varietal characteristics but adding the brightness of a rosé.

Harvest date- late summer 2018.

#### Tech Notes:

Alcohol by volume (ABV) 14.%

pH 3.9

Titrateable Acidity 5.9 grams/liter

Residual Sugar <1 mg/100ml

