

Monte Gatún Rose 2024

Monte Gatún are our village wines, wines that come from different plots of our own vineyards in Quel, on the slopes of the mountain that gives them their name, the highest in the Sierra de Yerga. In this case, a rosé made from Garnacha and aged for 5 months in stainless steel tanks.



VARIETY	100% Garnacha
VINEYARD	Yasa Centena. Sandy soils
VITICULTURE	Ecological in the process of certification.
HARVEST	Harvested by hand in mid-September, in 11 kg cases. Cluster selection. Average yield 6,000 kg/ha.
VINTAGE	The 2024 vintage was characterised by a summer without extreme temperatures and whose end was marked by cold temperatures, which helped for a very good phenolic maturation.
VINIFICATION	Destemmed, vatted and bled, with spontaneous fermentation. Aged for 5 months on its lees in stainless steel tanks.
AGEING	Aged for 5 months on its lees in stainless steel tanks to add complexity and volume.
BOTTLING	April 2025. 975 bt
ANALYSIS	Alc/vol: 13% Tot.Ac:4,4 g/l pH:3,57 SO2:82 mg/l
TASTING NOTES	It has the fluidity and fruitiness of a rosé made with Garnacha, with the complexity and volume on the palate that comes from ageing on its lees.
SCORES	Not tasted yet

Contains Sulphites-bottles of 0,75 cl