

# LA ROSITA- LOBBAN WINES

Calatayud



**BLEND:** Garnacha (85%) and Syrah (15%)

**WINEMAKER:** Pamela Geddes

**VINEYARD:** \_\_\_\_\_

Pamela sources the fruit for this wine the best vineyards in Calatayud. It is the product of bush vine dry grown Garnacha from a small parcel that was planted in 1937 and of Shiraz that was planted in trellis with drip irrigation in 2002.

**WINEMAKING:** \_\_\_\_\_

An unusual sparkling Rosé, the wine is vinified in the traditional method for sparkling wines, similar to the method used in Champagne. The must has just 8 hours skin contact before racking the juice and transferring to tank to let it settle. In order to preserve the colour and aromatics, the must is fermented at a very cool temperature. Once this is complete, it undergoes secondary fermentation for 48 months, most of this time on its lees. The finished wine is bottled, ticketed and packed into boxes, all done by Pamela's own fair hand!

**TASTING NOTES:** \_\_\_\_\_

Initial nougat and toasted brioche notes are followed by wild strawberries and rosehip aromas; the palate is fruit driven and elegant with great length; fine and persistent bubbles.

**WEBSITE:** <http://www.lapamelita.com/>

**This wine is suitable for vegans and vegetarians.**

