

La Cepa de Pelayo, Ole de Rose, Organic 2022



Region

In the east of Castilla-La Mancha, the landscape is flat and dry with red clay and limestone soils. The two rivers create the valleys in the region where vineyards are planted at 600-700m. The region is near the Mediterranean Sea which provides moist winds. Red wines dominate in this warm region with old vines of Bobal creating concentrated yet lovely fresh reds and rose. Other reds include wines made with Tempranillo, Monastrell, Garnacha and Cabernet Sauvignon. Fragrant whites also do well here with Macabeo being a dominant variety.

Producer

La Cepa de Pelayo is an organic producer with a history that goes back 3 family generations, where their extensive knowledge and use of tradition has led to their focus on responsible viticulture and winemaking. They work in a natural way following biodynamic practices to ensure wines are made without impacting the environment and by using technology they can create high quality with each vintage. They also benefit from vines that are 35-60 years old which allows them to produce such expressive and concentrated wines.

Tasting Notes

Our Rose is deep in colour due to the skin of the Bobal grapes, it spends 7-8 months in concrete on its own lees after fermentation for a fuller feel and more intense flavours and aromas. Bursting with fresh red fruits (sour strawberry, raspberry, cherry...) with the floral aromas of violet and rose. This wine has the perfect balance between acidity, alcohol and sweetness. A very unctuous wine with lush texture, fulfilling your palate.

Food

This Rose pairs well with appetizers, meat and seafood dishes.

Technical Information

Country	Spain
Region	Manchuela
Grape(s)	Bobal (100%)
Type	Rose
Style	Rose
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	Organic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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