

Bodegas Fontana

2025

'MESTA' ROSADO

Tempranillo Rosé | *Uclés - Spain*

ORGANIC VEGAN

Stats

Grapes: 100% Tempranillo
Vineyard: Bodegas & Viñedos Fontana
Vine Age: 31-years-old
Soil Type: Loamy clay
Viticulture: Certified organic
Fermentation: Inoculated – stainless-steel
Skin Contact: 6-8 hours
Aging: Aged 4-6 months in stainless-steel
Alcohol: 12%
pH: 3.22
Total Acidity: 7.5 g/L
Total SO2: 100 ppm
Total Production: 19,100 cases
UPC: 8437019666538

About

The Mesta was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Bodegas Fontana's vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, a reminder of ancient rights and a cultural cue for continuing co-existence with nature. This Tempranillo rosé is produced from 30-year-old organically farmed estate vineyards in Uclés (Castile, Spain), managed as an integrated ecosystem and studded with centenary oak trees. The region's continental climate with sunny days and cool nights allows Fontana to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness.

Grapes were picked early morning and quickly transferred to the winery where they are chilled before spending 6-8 hours on the skins. The runoff fermented in stainless steel vats at around 60 °F. Malolactic fermentation was prevented by chilling. After a few months in tank, the wine was cold stabilized and lightly filtered prior to bottling with a dosage of sulfur.

Tasting Note

This Tempranillo rosé hits with wild strawberry, crushed herbs, and a snap of citrus on the palate. It's cool-toned with a kiss of RS and plenty of zing to keep it balanced.