

# MILSETENTAYSEIS

## LA PEÑA

'Milsetentayseis La Peña 2018' is a unique rosé that, without looking for it, has turned out to be the first wine of the project.

Next to an opencast mine, we find the special parcel of 'La Peña'. A 100year-old vineyard in Fuentenebro with soil comprised of clay, sand, quartz, feldspar and mica; products inherited from the mine that give the wine a singularity you can find in the glass.



# 1076

*A fresh and intense expression of these old vines where Albillo and Tempranillo are grown together.*

Harvested by hand in small 12kg crates to best care for the fruit. Its immediate press upon arrival to the winery and its fermentation and ageing on the lees in 600 liter barrels are what give the wine its characteristic complexity and roundness.

The 2018 vintage was characterized by a very rainy winter, benefitting the vineyard after a shortage of rain during the previous year. The lifecycle evolved gradually without much climactic volatility, budding in April followed by a long, dry summer allowing for the fruit to reach optimal ripeness.

The soul of white wine on the nose and a surprising acidity and distinct minerality in the mouth. Volume, opulence, structure and a long, elegant finish...

Production  
800 bottles

Vineyard plot  
'La Peña'

Grape varieties  
*Albillo and Tempranillo*