

Leon Dormido Rosado

To be honest, we don't like the strong, over-cooked Rosados. We are big fans of the light, pale, elegant wines that make you want to drink and drink (with moderation, always). Those were the 'clarete' wines that used to be made in the high lands of the Najerilla Valley and that are so hard to see now.

Luckily, we found the right place in the town of Badarán. A vineyard of Garnacha grape planted in a ferrous soil that gives the wine a vibrant mineral background. And we add a touch of Viura white grape that adds bigger body to the wine. How do we do it?



Two different fermentations. Once harvested, most of our Garnacha grapes are immediately pressed and its juice ferments at low temperature. In another tank, some more Garnacha bunches spend one wild night with the Viura grapes, in contact with their peels, so that the must gets some structure and its wonderful pale pink colour. And then these grapes are also pressed and its must ferments at low temperature too.

The result is a fresh, crisp but delicate Rosado wine that goes perfectly well with any kind of salads, aperitifs, tapas, exotic meals, barbeques... Or just on its own.