



Spain, La Unidad, La Pantera Rosa, Espagne, Rosé

La Unidad Viñas y Bodega is Manuel Moreno's project in Cebreros-Sierra de Gredos. A project born from the desire to have fun making wine and making wine to have fun. Without rules and without molds. With friends.

PRESENTATION

Their logo is a zebra because that is how they define themselves and that is how their wines are: natural, independent, wild, free, that cannot be domesticated. With vineyards in the Sierra de Gredos and organic viticulture, laUnidad is pure donkey in its most honest and creative version, with a fun and imaginative image.

TERROIR

Very poor, loose granitic sand soils, with different textures and in some areas outcrops of slate

IN THE VINEYARD

Cebreros-sierra de gredos old bush vines planted more than 60 years ago at an altitud of over 900 meters

WINEMAKING

Manual Harvesting In 25 Kgr. Boxes Chilling At 0° Prior To Vatting, Direct Pressing And Vatting Without Contact With The Skins, White Red Grape Must, Spontaneous Fermentation At Low Temperature With Its Own Yeast In Concrete Tanks Without Maceration.

AGEING

8 Month Ageing on the lees.

VARIETAL

garnacha 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

10°C/50°F

AGEING POTENTIAL

2 to 3 years

TASTING

Very Very Pale Pink Color With Pinkish Reflections, Bright, Clean, Very Particular. Elegant, Complex And Fresh Aroma, Characteristic Varietal Notes Of Red Fruits, Mixed With Jasmine, Mint And Balsamic. Light In The Mouth, Very Persistent And Round.

FOOD PAIRINGS

Seafood, grilled meat, fish.

REVIEWS AND AWARDS



92/100 (2021) Robert Parker

