

# Chozas Carrascal Las Dos Ces Rosado



CHOZAS CARRASCAL



Garnacha



UTIEL -  
REQUENA



12% ABV



## GENERAL INFORMATION

This rosé is produced from 100% Garnacha grown in the El Pedregal vineyard, a site known for its calcareous soils that contribute distinctive minerality and freshness. Each parcel is vinified separately, with fermentation carried out at controlled temperatures below 25°C. Maceration lasts between two and three weeks depending on the characteristics of the grapes, allowing careful extraction of colour, aroma, and structure while preserving elegance and balance. The result is a refined, mineral-driven rosé that expresses both the vineyard and the varietal with clarity and precision.

## TASTING NOTES

Pale pink to pale salmon in colour, the wine is clean and bright in the glass. The nose reveals delicate floral aromas complemented by fresh mineral nuances and subtle hints of wild red fruits in the background. On the palate, it is balanced and elegant, with refreshing acidity and graceful mineral notes that enhance its length. A gentle fruitiness carries through to a distinctive saline finish, adding complexity and persistence. Serve well chilled at 6–8°C. Its versatility makes it an excellent partner for fish and seafood, white and cold meats, as well as salads, pasta, and rice dishes.