

A photograph of a bottle of Édalo Rosado wine. The bottle is made of clear glass and is filled with a vibrant, clear, ruby-red wine. The bottle has a white label with the word 'ROSADO' in large, bold, pink letters at the top, and 'Édalo' in a smaller, black, serif font below it. A small illustration of a rooster is visible on the label. The bottle is set against a light, textured background.

**ÉDALO Rosado**

**Variety**  
100% syrah

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**Winemaking**  
Édalo Rosado is the third in the Édalo trilogy. Made from 100% syrah, it shows the potential and the cheeky, dynamic and young character of the variety. Selected directly from the vineyard we have achieved a production of 7000 kg/ha. Maceration takes place in contact with the skins of the grape until we get the perfect color aligned with the aromatic profile we are looking for. We make a direct bleeding of the must. After the alcoholic fermentation the wine will rest "sur lies" until the final bottle process at the end of the year.

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**Tasting notes**  
*Appearance:* clear, intense ruby red colour.  
*Nose:* good intensity. With dominant sensations of berry, strawberry and raspberry with a slight of licorice.  
*Palate:* intense weigh of fruit, fleshy and round. Well balance between freshness, youth and structure. Long persistent, complex and enveloping.

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**Food pairings and Service**  
Salads, rice, pasta, seafood, vegetables, white and red meats due to its good structure in palate. The ideal temperature of consumption is between 10 to 12°C.

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**Technical Analysis**  
Total Acidity: 6±0.5 g/l  
Alcohol Degrees: 13 %vol.  
Residual sugars: 4±0.5 g/l