

# Condesa Patricia

Rosé of Tempranillo, 2015



## ABOUT THE WINE

Patricia Girón grew up in and around the vineyards where her mother, grandmother and great-grandmother all grew grapes and made wine. Rosé from Tempranillo grapes was always served at family dinners, so Patricia crafted this one in a similarly fruity style that pairs well with the fresh and grilled foods served during Spain's warmer months. Some of the grapes in this wine come from three small vineyard plots that Patricia's family still owns and farms.

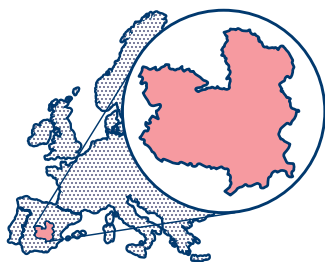


## DID YOU KNOW?

Tempranillo grapes have dark, thick skins. Only a gentle crushing of the grapes is needed to impart a pink color to the wine.

## ABOUT THE REGION

Though this wine comes from Tempranillo vineyards throughout Castilla, many of the grapes were grown in La Mancha—a hot, dry plateau in central Spain, 2,400 feet above sea level. (It's precisely the climate in which you'd want to enjoy a refreshing rosé.) Most of the vines are 30 years old, planted in rocky riverbeds rich in nutrients below the surface.



Vino de la Tierra de Castilla, Spain

## AT A GLANCE

**Variety:** Tempranillo

**Vintage:** 2015

**Vineyard:** Various

**Oak:** Stainless steel (no oak)

**Alcohol:** 12.8%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/57](https://blueapron.com/wines/57)

TASTING NOTES

Condesa Patricia Rosé is a light, refreshing wine for a warm afternoon or evening—the classic style of Spanish rosé. It's fruitier than the rosés of southern France.

1) Look at the Color



2) Swirl & Smell



Watermelon



Strawberry

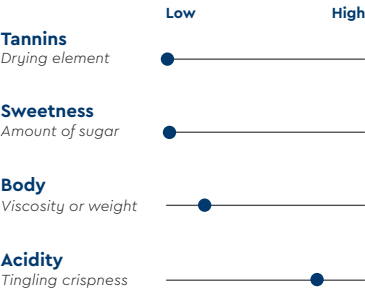


Blood Orange



White Pepper

3) Taste & Savor



TASTING TIP

Note the subtle aroma and flavor of white pepper, a signature of Tempranillo rosés. This makes the wine a great match with Mexican fare.

4) PAIR AND ENJOY!



Lush & Fruity

Match this wine's symbol to a Blue Apron Meal

Rosés from areas with warm climates such as California and Australia can do double duty. Often darker in color and made with more intense berry, cherry and peach flavors, these rosés can still pair with lighter dishes, but won't get overpowered by something richer, like a burger.

More classic pairings:

Chicken & turkey burgers | Caprese salad | Grilled vegetables