

Domain

Nekeas

Nekeas is a blend of history and modernity thanks to the initiative of a set of families deeply rooted in their land and a good management team, Francisco San Martín as founder and Chairman, Manuel Urricelqui as Technical Head-General Manager and Concha Vecino as Oenologist, all linked with the project from the outset.

Vinification

Cold maceration. The length of this depends on harvest to harvest. Very soft pressing of the grapes to obtain the best quality. No malolactic fermentation. A micro-filtration follows before it is bottled.

Taste

Nice strawberry colour. In the nose an explosion of red summer fruit such as raspberries and strawberries. Juicy on the palate with soft acids with a refreshing, medium-long finish.

Food pairing

Paella | Pasta with venus clams | Crustacea | Ribbs with provencal sauce

General information

Type: Rosé

Grape varieties: Garnacha

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6-8 °C

Taste profile: Fruity fresh

