

GARCIA CARRION

SINCE 1890

Castillo San Simón



The Jumilla area is in a remarkable altitude (320-900 m). The soils are reddish-brown, limestone with loamy and loamy-sandy textures, loose, stony and poor in organic matter and nutrients. The vine isn't very vigorous, so its fruit is extraordinary intense. The climate has continental features although it is close to the Mediterranean.



ROSÉ 2024



100% Monastrell

12% Vol.



TASTING NOTES

Attractive pinkish medium layer color. Ripe aromas of red berries, strawberries and raspberries over a floral background. The passage through the mouth shows volume and it is refreshing and silky. Good fruity expression in retro-nasal, and very expressive finish.



FOOD PAIRING

Good companion for rice-based meals, white meat and Italian pasta dishes.



Best served at 10 - 12°C

We recommend drinking it during the current year to take advantage of its full potential.