

Liquid Geography Wellfleet Rosé



Together with our Massachusetts distributor Ruby Wines, Olé & Obrigado is donating \$15 per case of Liquid Geography Wellfleet Rosé sold to Wellfleet, S.P.A.T., an organization devoted to preserving, protecting and promoting Wellfleet's shellfishing legacy.

Since 2013, the Liquid Geography brand has been at the center of Olé & Obrigado's ethos of giving back to our community. From cancer research to feeding the hungry, this delicious rosé project has helped alleviate suffering around the world, enabling us to donate over \$370,000 to a number of non-profit causes close to our heart.

For this wine, we turn to the unsung region of Valles de Benavente, in Castile y Leon. This mountainous, high-altitude area in northwest Spain provides an ideal environment to grow the two grapes in this rosé – Tempranillo and the rare, perfumed Prieto Picudo. In combination, these two varieties provide high-toned acidity, beautiful aromas of strawberry and black pepper, and impressive concentration for a refreshing, juicy profile. We are thrilled to bring this new project to the US and carry on Liquid Geography's legacy of charitable giving. Chill a bottle, grab a dozen oysters, and let the pairing do the rest!

WHAT MAKES THIS WINE UNIQUE?: This wine is a charitable project, donating \$15 per case sold to Wellfleet S.P.A.T., devoted to preservation of the rich aquaculture and shellfishing tradition in coastal Massachusetts. It is made from Tempranillo and the rare variety Prieto Picudo, which gives the wine incredible intensity and perfume.

RATING HISTORY: Not yet rated.

GRAPE: 70% Tempranillo, 30% Prieto Picudo. Vines planted in 2000 in rocky soil with clay subsoils.

PAIRING SUGGESTIONS: The juicy red fruit profile and floral notes of this rosé make it quite delicious on its own. Pair with oysters and shellfish of all kinds, shrimp scampi or crab cakes.

VINIFICATION AND AGING: 2 hours maceration, then racked to stainless steel. Alcoholic fermentation in stainless steel tanks for 12 days at 14-16C. 100% unoaked, with limited lees contact for breadth and texture. This is a vegan wine.

LOCATION, SOIL, CLIMATE: Produced from vines planted in 2000 near the town of Benavente. Stony soils with a clay substrate. The average elevation of the vineyards is 770m (2526 ft) elevation. Temperature from April to October average 17.5C (63.5F) with annual rainfall of 450mm (17.7").

TASTING NOTES Pale pink. Aromas and flavors of strawberries, red cherry, watermelon and black pepper leap from the glass, overlaid with floral and mineral notes. Concentrated but light on its feet, with balancing acidity and considerable length.

ALCOHOL CONTENT: 13.5%

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