



B PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

DEJA VU

Rose

Special Edition "Luz del amanecer"

DEJA VU

SPECIAL EDITION ROSE WINE
Luz del amanecer

“ Deja vu Luz del amanecer, the delicacy and freshness of a very special wine...”



2022

VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

14% ABV.

SITUATION OF THE VINEYARD:

5,5-hectare Pago de la Oliva, located in Tudela de Duero, 30 years old.

SOIL TYPE:

Sandy, with pebbles, very poor fertility and low production.

YIELD:

5.000 kg/Ha.

BOTTLING DATE:

March 2023.

PRODUCTION:

2.160 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

An extreme vintage, with a very cold winter and a summer marked by intense heat, resulting in a smaller harvest in quantity but excellent in quality. A spring with little water was offset by late summer showers, which arrived just in time to facilitate the optimal ripening of the vines.

WINEMAKING

A rosé crafted from old vines and saignée of the most exclusive reds from the Winery, our limited editions.

The must undergoes fermentation in stainless steel tanks with meticulous temperature control to achieve a spectacular light pink color, clear and bright.

The wine rests on its lees in tank at a controlled temperature until it is bottled at the ideal moment.

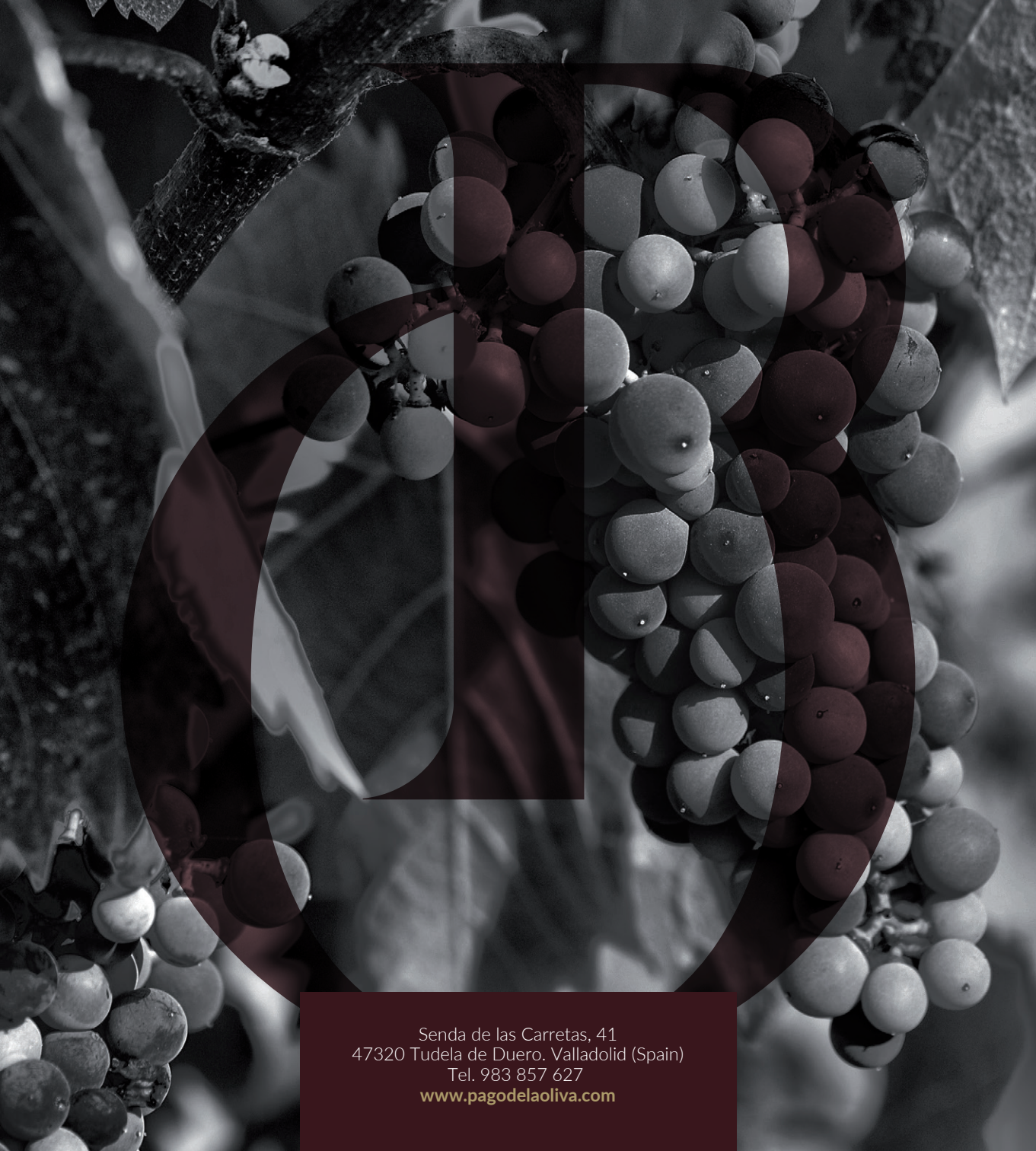
TASTING NOTES

Fresh as a sunrise, with a subtle presence of red fruit, strawberry, and raspberry. Elegant balsamic nuances, floral tones, and hints of sweetness.

A unique mouthfeel experience that will leave a lasting impression.

CONSERVATION

It will evolve positively in the bottle over the next 18 months. Store in a cool, dark place (10° - 14°C) in a horizontal position. Serve very cold, between 5 and 8°C.



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