

2015 Hernando y Sourdais Le Rosé de Antídoto

The 2015 Le Rosé de Antídoto had a surprising orange color and a quite oaky nose when tasted next to the younger Roselito. It feels more like a serious 'clarete' with a 70% of Tempranillo and 30% of Albillo, a serious Rosé to age in bottle for a few years and to enjoy with white meat dishes. In this vintage the wine started getting reduced and they raked it, because they felt it needed some oxygen to provide a little controlled oxidation to make it stable. The wine is quite open, a little oaky today, but I'm sure the oak will be felt a lot less with a little bit of time in bottle. It's quite floral, with a sensation of bright light and the texture of a barrel-fermented white with good freshness (no malolactic). Very impressive. It fermented in two new 600-liter French oak barrels that produced wine to fill some 1,400 bottles.

- Luis Gutiérrez (December, 2016)