



LES CLIVELLES DE TORROJA

Rosé Wine

100% carinyena

Les Clivelles de Torroja Rosé is a **limited-production rosé wine** crafted by **Celler Aixalà i Alcait**, made from **100% Carignan** (Cariñena) harvested at optimal ripeness, reaching a natural alcohol level of **13.5% vol.**

The grapes come from the mid-slope section of the “**Les Clivelles**” vineyard, an area that offers an ideal balance between freshness and concentration. After harvest, the fruit is **quickly separated from the stems**, followed by **gentle pressing at low pressure** (up to 100 kg) to avoid tannin extraction and to preserve a clean, bright color.

Fermentation takes place at a **controlled temperature of 15 °C**, maintaining the primary aromas and the fresh character typical of this variety in its rosé expression.

The result is a **refined, delicate, and elegant rosé**, reflecting the **purity of Carignan grown in llicorella (slate) soils**.