



## PER ARA 2025

### WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The Tempranillo grape has become synonymous with Stony Brook, and we felt that it was only fitting to show a lighter side of this usually rich and brooding red variety. The grapes were whole-bunch pressed for a beautiful pale pink appearance, then fermented in stainless steel. Three months of lees contact were allowed to develop a subtle richness in the mid-palate. As the only wine in our range not requiring significant aging to reach optimal drinking, the Catalan phrase 'per ara' translates into English as 'for now'.

### TASTING NOTES

This elegant Tempranillo rosé offers a vibrant, yet subtle profile. On the nose, delicate aromas of fresh grapefruit zest lead into riper notes of red cherry and citrus.

The palate is bright and lively, driven by crisp acidity that balances the fleshiness of the body. The finish is clean and precise, with a subtle mineral edge, showcasing the unique ripening conditions. A refined and refreshing rosé, ideal for warm afternoons or paired with light Mediterranean fare.

BOTTLES PRODUCED: 1,800

### ANALYSIS

Alcohol: 13.33%	Sugar: 4.5g/l
Acidity: 6.6g/l	pH: 3.29

