



BOHEMIAN RHAPSODY

BECAUSE YOU ARE THE QUEEN OF MY LIFE

*united freely and without any relationship between them.
This wine is a tribute to the new Queen of my life, which
combines a Rhapsody of best feelings and desires.*

Pedro for Clara Merce

The inspiration is something that comes, that appears when less you wait, never can be sought or forced. The news of the arrival of a new little person in my life was the best inspiration to make my first pink wine in 25 years of career.

This little person is called Clara Merce, and BOHEMIAN RHAPSODY is the welcome gift would make him, and at the same time is his legacy.

Obtained through the method of "bleeding", (separating the must from the skins when grapes arrives to winery so there is too much extraction of color and keep fresh aromas), grapes 100% Red Tempranillo from our vineyards in San Vicente de la Sonsierra, and with the philosophy of EL VINO PRODIGO "**wines without technology, wines without oenology**" premise, BOHEMIAN RHAPSODY, makes the fermentation spontaneously in stainless steel tanks for 25 days, at a temperature of 12 degrees, slowly transforming sugar into alcohol, keeping aromas and flavors characteristic of a rosé wine.

The result is an aromatic complexity floral, syrupy, slight sweet sensation and yet still completely dry, very fine bubbles in this mouth rose is a delicacy of balance between the acidity and the alcoholic, fresh and kind but very well structured.

In the Cup we see a pale pink, onion skin, known as the "Provence" style and a sense of light and easy drinking wine.

Highly recommended to consume between 5-8 degrees temperature to enjoy all its freshness, and perfect for pairing with starters, pasta, rice, chicken, burgers, and moments of relaxation and enjoy.

