

# **ROSADO**

**GRAPE VARIETIES** 



2022

D.O.Ca. Rioja

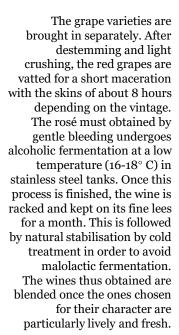


# **OENOLOGISTS**

Fernando Costa, Emilio González & Manuel Iribarnegaray.

# **VINIFCATION**

Tempranillo.



SOILS

Mostly clayey - calcareous.

**HARVESTING** 

Plot by plot, fully manual.



# **VINEYARDS & YIELDS**

Selection of Tempranillo plots located mainly in the cooler parts of Cenicero and Rioja Alavesa.

#### TOTAL TIME IN BARREL

Without resting in barrels.

#### AGEING IN BOTTLE

It does not need to be refined in the bottle, as it is marketed to provide the ideal point of freshness and vivacity.

#### LAUNCH MARKET

January 2023.

### TASTING NOTES



A brilliant, pale coral colour. Delicate, fine intermingled aromas of many nuances unfold in the nose. Notes of red berries and a delicate touch of aniseed with citrus fruits against a subtle floral undertone. A luscious wine with delightfully balanced fruit and liveliness, its crispness lends itself to a lengthy, flavourful finish.

Serve at: 6-8°C.

Alcohol content: 13,5 vol %.

Wine suitable for vegans.

