

ROSADO

GRAPE VARIETIES

Tempranillo.



2022

D.O.Ca. Rioja



OENOLOGISTS

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VINIFICATION

The grape varieties are brought in separately. After destemming and light crushing, the red grapes are vatted for a short maceration with the skins of about 8 hours depending on the vintage. The rosé must obtained by gentle bleeding undergoes alcoholic fermentation at a low temperature (16-18° C) in stainless steel tanks. Once this process is finished, the wine is racked and kept on its fine lees for a month. This is followed by natural stabilisation by cold treatment in order to avoid malolactic fermentation. The wines thus obtained are blended once the ones chosen for their character are particularly lively and fresh.

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.

