

Rosado

A ROSÉ WINE TO ENJOY AS YOU LIKE

2023D.O.C.A.
RIOJA**GRAPE VARIETIES**

Tempranillo.

PREVAILING CLIMATE

Atlantic, temperate, with marked seasons.

SOILS

Mostly clayey - calcareous.

VINEYARDS & YIELDS

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

HARVESTING

Plot by plot, fully manual.

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.

**WINEMAKERS**Fernando Costa, Emilio González
& Manuel Iribarnegaray.**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.

TOTAL TIME IN BARREL

No barrel ageing.

MARKET RELEASE

December 2023.

Tasting notes

Very attractive pale coral colour. A complex yet delicate nose combines elegant and fine aromas.

In the mouth, its red fruits (strawberries, blackberries, ...), a light aniseed undertone and hints of citrus contribute freshness and a lingering aftertaste. Full-bodied and expressive, this wine can be distinguished amongst other delicious rosés.

Enjoyable, versatile and elegant, capable of livening up many occasions and events.

Serve at: 6-8° C.
Alcohol content: 13.5% Vol.

Wine suitable for
vegans

