

Rosado

A ROSÉ WINE TO ENJOY AS YOU LIKE

2025D.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**

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 (16-8° 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.

Tasting notes

Pale coral colour with bright hues. Combines intensity with complexity on the nose.

Although red fruit notes predominate, a floral background appears, adding nuance and enriching the tasting experience. As it opens in the glass, a very subtle menthol touch emerges, hinting at the freshness to come on the palate.

A powerful, silky wine in which the acidity is well integrated, allowing it to remain fresh without losing delicacy or harmony. Voluminous on the palate, the red fruit notes return retronasally, leading to a very pleasant, long and delicate finish that invites you to keep enjoying the wine.

Suitable both for casual drinking and to accompany light dishes such as rice, fish, and white meats.

Serve at: 6-8° C.
Alcohol content: 13% Vol.Wine suitable for
vegans