

ROSADO

GRAPE VARIETIES



2022

D.O.Ca. Rioja

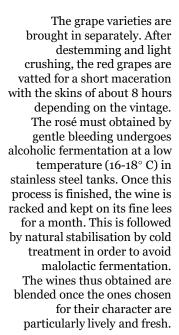


OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINIFCATION

Tempranillo.



SOILS

Mostly clayey - calcareous.



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.



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.

91 GUÍA GOURMETS

Serve at: 6-8°C.

Alcohol content: 13,5 vol %.

Wine suitable for vegans.

