

Excellens Rosé
PALE PINK DELICATE WINE

2023

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo & Garnacha.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

SOILS

Mostly clayey - calcareous, poor and not very fertile.

VINEYARDS & YIELDS

Selection of vines planted with red Garnacha on the highest slopes of our Rioja Alta village to provide finesse. The selected Tempranillo vines are located in the cooler parts of Cenicero and Rioja Alavesa.

HARVESTING

Plot by plot, entirely by hand. Harvest in the early hours of the morning to preserve the cooler night temperatures. Transfer to the winery immediately to avoid oxidation and excess colour.



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

VINIFICATION

The destemmed grapes are gently transferred to the vats to preserve colour extraction and enhance aromas. A light cold skin maceration is carried out. The red Garnacha and Tempranillo are then bled separately. This phase enhances the primary aromas of the grapes, which give the Rosé a very fine and elegant nose. The musts obtained, which are very pale in colour, are fermented together at a low temperature (16°-18°C) in stainless steel tanks.

TOTAL TIME IN BARREL

No barrel ageing.

AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

MARKET RELEASE

December 2023.

Tasting notes

Brilliant delicate pale pink colour.

Complex nose offering rose petal and carnation aromas combined with delicious fruit flavours of peaches and pears.

A delicious palate expressing fullness and balanced vibrancy that delivers both freshness as well as a lengthy, sweet finish. Exquisite fruity aftertaste. Delicate yet complex, this Rosé is a wine to be enjoyed at any occasion.

Serve at: 6-8° C.
Alcohol content: 14% Vol.Wine suitable for
vegans