

*Rosado*

A ROSÉ WINE TO ENJOY AS YOU LIKE

**2023**D.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 (16-18° 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.

**GOLD MEDAL**  
MUNDUS VINI Spring TastingServe at: 6-8° C.  
Alcohol content: 13.5% Vol.Wine suitable for  
vegans