

*Rosado* | 2024 D.O.C.A.  
A ROSÉ WINE TO ENJOY AS YOU LIKE | 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.

## Tasting notes

Characterised by its attractive pale coral colour.

A complex nose, with a prevalence of red fruits (raspberry,...) giving way to other flavours that bring out aromas and making it enjoyable in the mouth: floral notes (violet), hints of citrus (mandarin) and a lightly aniseedy undertone.

Refreshing and lush on the palate, enjoyable when tasted, leaving no one indifferent. Red fruits dominate the palate, and these sensations, combined with the balanced acidity as well as the freshness of the wine, result in a long, exciting and joyful finish.

Suitable for both informal occasions as well as for rice dishes, fish and white

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

Wine suitable for  
vegans

