

Rosado

A classic Rioja rosé from native grape varieties

VINTAGE 2021

The 2021 harvest in Rioja was marked by the delayed growing cycle due to the cold temperatures in Spring, a dry summer and heavy rains with high temperatures at the start of September. It was a demanding harvest, but one which resulted in extraordinary quality of the vintage.

VARIETIES

Tempranillo, Garnacha, Graciano

VINEYARD




Grapes from our vineyards in Rioja Oriental subregion; specifically Mendavia, where the winery is located, and also our estate in Ausejo, Los Almendros. The Mediterranean climate with Continental influence provide the ideal conditions for the fruit's perfect ripening.

We select the grapes from the coolest vines and at an earlier ripening stage to ensure greater freshness.

VINIFICATION

The distinctive colour of this rosé is obtained through a vinification process which combines maceration of each variety with the grapes' skins and direct pressing of some of the grapes. The latter includes mainly Garnacha and Graciano for the freshness, while the addition of Tempranillo provides the roundness. The wine ferments in temperature-controlled vats.

TASTING NOTES

-  Attractive, bright cherry-pink colour with violet hues.
-  A fragrant nose in which red-berry fruits and floral and balsamic hints come to the fore.
-  On the palate, the wine is fresh, round and fruity with a balanced finish which incites you for more.



ALCOHOL

13.5% vol

SERVING TEMPERATURE

5°C - 8°C / 41°F - 46°F

FOOD PAIRING

This rosé has a bitter finish making it a gastronomic wine, which can be enjoyed with rice-based dishes, white meats and grilled vegetables, or simply on its own during a warm day outdoors.