

Rosado de Lágrima

A pale, fresh and mineral rosé made from the first pressings of Garnacha

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

Garnacha tinta

VINEYARD




For this wine we use Garnacha tinta from our vineyards in *Finca Los Almendros*, one of our estates in the Rioja Oriental subregion. We select specific plots to craft this rosé and the grapes are picked early to ensure the wine's fresh profile is guaranteed. The viticulture process aims to find the ultimate balance between freshness and complexity.

VINIFICATION

Hand harvest of this grape protects its integrity. Direct and light pressing of the whole grapes, including the stems, is a natural extraction process, known as teardrop or lágrima in Spanish. This ensures minimum contact between the must and the skins, hence resulting the pale pink colour, as well as the freshness and long finish, characteristic of this wine.

Fermentation in concrete vats preserves this wine's aromatic expression.

TASTING NOTES

-  Clean, pale pink colour with hints of coral.
-  On the nose, it is complex and clean with white blossom aromas beautifully enhanced by hints of balsamic and ripe red fruits
-  The palate is luscious, fresh and mineral, all perfectly balanced.



ALCOHOL

13.5% vol

SERVING TEMPERATURE

5°C - 8°C / 41°F -46°F

FOOD PAIRING

Serve this Provence-style wine chilled as an excellent apéritif and also alongside white meats, grilled fish and Asian cuisine.