

Lágrimas
De María

Rosé 2024

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Varieties: Garnacha 100%

Altitude: 450 – 490m.

Soil: Clay 60% and limestone 40%

Own vineyards.

2024 VINTAGE

The year 2024 has been characterized by a warm spring with scarce precipitation. Some late frosts and a period of strong winds during the spring caused uneven fruit set, resulting in lower production. The summer recorded lower temperatures than usual during the first weeks and remained dry with no rainfall until the first weeks of September, when several storms occurred consecutively.

VINIFICATION

Once the grapes are de-stemmed and crushed the different varieties are cold soaked in stainless steel tank for a few hours.

Saignée process of the must and cold fermentation.

TASTING NOTES



Pale salmon pink color, clean and bright



Fruity on the nose, with delicate aromas of red fruits and wild touches reminiscent of sour strawberry and raspberry.



Great potential on the palate, which conquers for its well-balanced acidity, pleasant to the palate, very refreshing

FOOD PAIRING

Tackle dishes with an intense flavour, such as cod stews, seafood rice dishes and sausages without risk. The bravest can drink it with spicy dishes, for example, Mexican tacos. Perfect to be measured with fish and shellfish without envying a white.

Serving temperature

ABV 12.5% 8-10°C



ZINIO
BODEGAS