



Rosé 2022

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY ●●●●●

FLORAL ●●●●●

ACIDITY ●●●●●

BODY ●●●●●

INTENSITY ●●●●●

TERROIR

Varieties: Garnacha 67,8%, Mazuelo 22,5%, Tempranillo Blanco 9,7%

Altitude: 450-490m.

Soil: Alluvial.

Own vineyards.

2022 VINTAGE

Except for March and April, which were cold months, the rest of the months have been warmer than normal, especially May, July and October, which were extremely hot. Recording historical records. Very little rainfall throughout the year. Half of that registered in 2021.

Early development of the vineyard and early harvest due to high temperatures.


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 8-10°C

ABV 13%



ZINIO
BODEGAS

