ZINIO

Rosé 2023 DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

| FRUITY | •••• |
|-----------|-------------------------------------------|
| FLORAL | $\bullet \bullet \bullet \bullet \bullet$ |
| ACIDITY | $\bullet \bullet \bullet \bullet \bullet$ |
| BODY | •••• |
| INTENSITY | ••••• |

AWARDS

GILBERT & GAILLARD

2017 GOLD

TERROIR

Varieties: Garnacha 100% Altitude: 450 – 490m. Soil: Clay 60% and limestone 40% Own vineyards.

2023 VINTAGE

The year 2023 has been characterized by a warm spring with extremely scarce precipitation. During the summer, La Rioja has recorded very high temperatures, ranking as the third hottest summer, surpassed only by 2022 and 2003. Precipitation has been anomalous, scarce, and in the form of storms. Noteworthy events include rainfall on June 21, July 7, and the DANA (isolated highlevel depression) from September 2 to 4.

VINIFICATION

Destemming of the grapes and direct pressing. Seven days of fermentation at a low temperature $(15^{\circ}C)$ in stainless steel tanks to preserve the fruity aromas. Subsequent contact with the fine lees to contribute the necessary structure.

TASTING NOTES

🍅 🛛 Intense pink

- Burst of red fruits and notes reminiscent of candy and caramel. Also, wild hints of aromatic herbs.
- Smooth on the palate with an expressive finish. Very flavorful and refreshing.

FOOD PAIRING

The perfect match for any grilled meat, salads and rice dishes. Maximizes the flavor of desserts made from fruit such as tartlets.

Serving temperature: 8-10°C

ABV: 14%





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