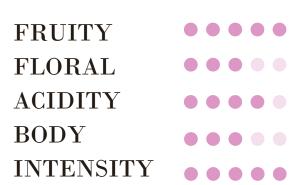


Rosé 2023

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



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 high-level depression) from September 2 to 4.

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

Intense strawberry color

A sweet nose, with hints of red fruits, even reminiscent of candy. Notes of aromatic herbs like rosemary are also noticeable.

Very flavorful on the palate and refreshing. It has a smooth entry but a very expressive finish.

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 14%





