

ROSÉ

2017

D.O.Ca. RIOJA



VINEYARDS & YIELDS

Selection of parcels with Tempranillo grapes, located mainly on the fresher slopes in Cenicero and in Rioja Alavesa. The Garnacha comes from high-altitude vineyards in Cenicero.

Generally speaking, the vineyards are 15-20 years old with average yields of 45 HL/HA.

SOIL

Mainly clay and limestone.

PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons.

HARVESTING

100% manual, parcel by parcel.

VINIFICATION

Tempranillo and Garnacha vinified separately. The grapes are de-stemmed and crushed. Short skin-contact maceration for 8-10 hours. Gentle bleeding so that the must commences alcoholic fermentation in separate stainless steel tanks (without the skins) at low temperatures (16-18°C). The wine is later stabilised by cold treatment to prevent malolactic fermentation. This results in greater freshness and maintains the wine's natural acidity. Bottling takes place in December or January following the harvest.

TOTAL TIME IN BARREL

This wine is not aged in barrel.

AGEING IN BOTTLE

This wine does not require any ageing in bottle and should, in fact, be consumed the younger the better so as to enjoy its freshness and vivacity that are at their best during the first 2 years.

TASTING NOTES

Attractive bright, pale coral pink colour. Fragrant bouquet of roses and blue flowers. Delicious and refined in the mouth with a depth of redcurrants. Awakens the tastebuds with a trace of aniseed and superb finesse. Serve at 6-8°C.

ABV:13,5%.

RELEASE DATE

January 2018

GRAPE VARIETIES

96% Tempranillo, 4% Garnacha tinta

WINEMAKERS, TRADITIONAL RANGE WINES

Fernando Costa, Emilio González &
Manuel Iribarnegaray