

Faustino

FAUSTINO ART COLLECTION 2022 ROSÉ

D.O.C.a.	Rioja
Vintage classification	Very good

VINTAGE CHARACTERISTICS

The most significant rain fell at the end of winter, which provided optimum conditions for the sprouting vines. The subsequent spring and summer were very dry. Rains in late August were a boost to the grapes as they went through their veraison stage. The harvested grapes arrived at the winery in optimum conditions of ripeness and health. We can say that the wines of the 2022 vintage are very aromatic and fruity, and are ideal for laying down in the case of the reds.

Vineyard location	Mendavia area
Variety	Garnacha

Yield	6,500 kg/ha
Altitude	400 m

The grapes are picked just before their peak ripeness to obtain aromas of fresh fruit. Harvesting takes place at night, allowing the fruit to retain its freshness when it arrives at the winery.

The must is extracted naturally by gravity and is sent to a tank where it remains for 36 hours. The clean must is racked to a new tank, leaving the residues behind.

Careful racking is performed several times at low temperatures (between 14 and 16 degrees Celsius), with care, with the fine lees kept to stabilise both colour and aromas. Work with lees gives the wine complexity on the palate, and allows a good structure to be achieved.

VINIFICATION

TASTING NOTES

PAIRING



ANALYSIS



Clean, bright. Pretty colour of rose gold.



Strong attack. Fine, elegant, sweet. Mix of floral and fruity.



Good intensity and very fruity. Notes of red fruits (cherries, blackberries). Floral with a hint of violet.

FINISH

Medium-long finish. Pleasant aftertaste of red fruits (raspberry).

It is perfect with appetisers, rice dishes and pasta dishes with mild sauces. It also pairs well with international cuisine, such as Peruvian crab causa and Asian dim sum and gyoza.

7–11° Celsius / 45–52° Fahrenheit.

ALCOHOL BY VOLUME
13.9%
VOLATILE ACIDITY
0.32 g/l acetic acid
TOTAL ACIDITY
5.1 g/l tartaric acid
RESIDUAL SUGAR
1.2 g/l

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