



ROSADO 2023

History comes to life in this rosé, reinterpreting the cheerful and harmonious character of wines from the past. Inspired by traditional viticulture and its clever techniques of blending white and red varieties, this wine showcases a delicate colour achieved through meticulous through careful craftsmanship.

D.O.Ca.

Rioja.

VARIETY

80% garnacha and 20% viura.

TERROIR

The vineyards are situated at altitudes ranging from 550 to 770 metres across various estates in Alto Najerilla, at the foothills of the Sierra de la Demanda. The land is rocky, with clay areas and a lower calcareous content compared to other regions of Rioja.

2023 VINTAGE

The growing season was all about perseverance and precision, characterised by extreme weather conditions: early frosts, torrential rains, and drought. Despite these challenges, timely rains allowed the harvest to reach balanced maturity in the first week of September.

WINEMAKING

The grapes are left in contact with the skins at low temperatures for three hours to achieve a light salmon pink colour. Next, the must is separated and fermented in tanks at low temperatures to preserve the aromatic profile of the varieties.

STYLE

This Provençal-style wine has an attractive pale color. Fruity and fresh, it offers complexity and notable acidity. On the palate, it boasts a smooth texture and is remarkably easy to drink.



Alcohol: 12.5% vol. | Acidity: 5.85 g/l | pH: 3.23.