

DESDE  1924

RAMÓN BILBAO

Rosado

2022

92

Tim Atkin

Made with the aim of recovering a classic Rioja Alta wine, with the pale hues of the rosé wine and the power of its subtlety.



Vinification and Ageing

Contact with the skins at low temperature for 3 hours to achieve a light salmon pink colour. After this time, the must is collected and fermented in tanks at low temperature to preserve all the aromatic profile.

pH: 3,25; 5,85 gr/l total acidity expressed in tartaric acid.

Variety

85% Garnacha, 15% Viura.

Vineyards

Plots located at between 550 and 770 metres altitude in different estates situated in the Alto Najerilla, on the slopes of the Sierra de la Demanda.

Soil types

Rocky, with areas of clay and a lower limestone level than other zones.



You will like it if

you like the elegance, sophistication and delicacy of Provençal-style rosé wines.

THE EARLIEST HARVEST IN HISTORY

Vintage characterized by drought and continuous heat waves. The canopy was key to protecting the grapes and achieving more progressive ripening.

HARVESTING

It began three weeks earlier than usual with an excellent state of health.



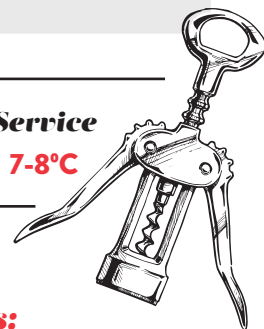
FOOD PAIRING

Ideal as an aperitif and with cold dishes such as white asparagus, shellfish salad, grilled vegetables, beef carpaccio or risottos.



Alcoholic strength
12,84% Vol.

Service
7-8°C



Tasting Notes:



APPEARANCE:
Delicate salmon rose color.

NOSE: Subtle and fresh with citrus aromas such as orange zest, red fruits like strawberry and fresh cherry as well as some herbal notes.



PALATE: The palate is fresh with vibrant acidity. Well balanced and easy to drink.