

RAMÓN BILBAO

ROSADO 2017

WE RECOVER A CLASSIC WINE FROM THIS AREA
USED TO THE PALE TONES OF PINK AND THE POWER
OF SUBTLENESS



VARIETY

75% Garnacha
25% Viura



2017 HARVEST

The harvest at Ramón Bilbao started in early September. Two weeks earlier than last year.

This is a quiet harvest and the grapes have been ripening gradually depending on the altitude of our vineyards.

The climatological conditions of the vegetative cycle indicate that this has been the warmest year in the last ten years. This has resulted in each of the phenological states occurring earlier. 2017 has been a dry year and in addition certain areas were affected by the freeze suffered throughout Europe in late April.



WINEMAKING

Crushing at very low temperatures in contact with dry ice. Maceration for 3-4 hours. Subsequently the must is drained off naturally. Once the must is clean, the alcoholic fermentation process commences using rigorous monitoring and the perfect temperature variation to reach the maximum level of primary aromas from the grapes.



TASTING NOTES

Salmon colour, pale in intensity. Clear, bright with presence of tears.

Subtle and elegant in the nose. Moderate intensity, rich in aromas of fresh citrus fruit, orange zest, white flowers and aromatic herbs.

Fresh mouth-feel, light-bodied, balanced acidity and pleasant aftertaste of



SERVICE AND PAIRING

Serve at 11°C y 13°C. Ideal as an aperitif and cold dishes such as white asparagus and seafood salad. It goes also well with vegetables, pasta salad, grilled fish.

