



DESDE  1924

# RAMÓN BILBAO

## Rosado

### 2020

### 90

Guía Peñín

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.



**D.O. Ca. Rioja**

### Vinification and Ageing

Bled by gravity and with no automatic pressing. A mix of Viura and Garnacha grapes are left to macerate in the vat for two-four hours. The must is collected without undergoing pressing. So as to synthesize the primary aromas and flavours which recall the floral notes of the garnacha. Fermentation at a low temperature (14°C).

**pH:** 3,11; 5,85 gr/l total de acidez, expresado en ácido tartárico.

### Variety

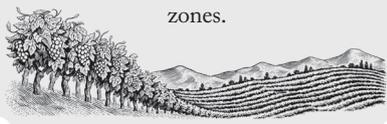
85% Garnacha, 15% Viura.

### 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.

### HARVEST 2020: THE VINTAGE OF EXTREMES.

On the whole, it has been a warm year, but with conditions of high humidity.

#### HARVESTING

- Production: 30% below average.
- Started at the beginning of September.
- Manual into 15 kg crates.



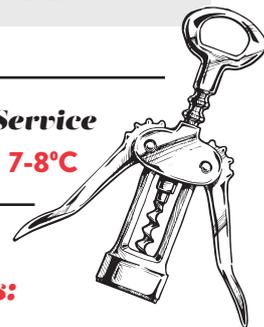
### FOOD PAIRING

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



**Alcoholic strength**  
12,5% Vol.

**Service**  
7-8°C



### Tasting Notes:



**APPEARANCE:** Salmon-pink colour, pale intensity. Clear and bright sheen with some slight signs of tears.

**NOSE:** Its aromas are frank and clean. Medium intensity. Notes of white fruit (pear, apple) and red fruits (redcurrants, strawberries), as well as citrus fruits and white flowers (chamomile).



**PALATE:** Refreshing, balanced acidity. Citric and red fruit aromas in retronasal. It is a harmonic wine with a good balance of acidity and structure.