

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.



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.



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).

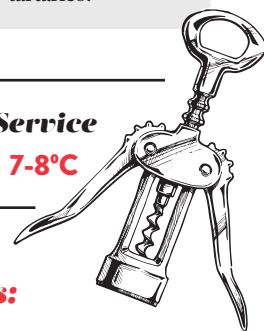
pH: 3,11; 5,85 gr/l total de acidez, expresado en ácido tartárico.

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.

FOOD PAIRING

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

