

RAMÓN BILBAO

HARO · RIOJA ALTA

ROSADO 2018

WE TAKE BACK A CLASSIC WINE FROM RIOJA ALTA, WELL KNOWN FOR ITS SUBTLE, DELICATE & PALE ROSES



VARIETY

85% Garnacha / 15% viura



2018 CYCLE

The 2018 vegetative cycle began late. After a long, mild autumn, winter arrived with a vengeance. It was a long, severe winter with abundant snowfall and low temperatures. These cold conditions meant the blanket of snow remained for several days on the Rioja soil, filtering slowly into the soil. It was a noticeable year for high rainfalls, well above average, it continued to rain until July. The beginning of September there was a renewed threat of rainfall. But luckily, the month transpired in ideal conditions: summertime temperatures and dry conditions which allowed the sugar levels to build up, acids to break down and the synthesis of varietal aromas. Ripening was slow, staggered but unceasing. Harvesting started on 23 September with the Garnacha and Viura grapes entering the winery for making the rosado wines. Grapes in a perfect state of health, with balanced potential alcoholic strength and good acidity.



WINEMAKING

The grapes for this wine were picked plot-by-plot according to ripeness levels during September and October. After harvesting the fruit was vinified using the saignée method and underwent a 4 to 6 hours maceration to give colour and fruit intensity to the final wine. Only the first-run juice – around 40% yield – was used and fermentation took place in stainless steel tanks at 14°C.



TASTING

Pale salmon-pink colour. Clear, bright and with slight evidence of tears down the sides. Fine and fresh on the nose. Medium intensity with aromas dominated by fresh fruit, particularly citrus (blood orange and grapefruit), floral hints of roses and herbal nuances recalling the tomato plant. Fresh attack with good acidity and a light body. The aromas which return are the same as those found on the nose, particularly the floral ones. To sum up, it is a wine which is full of harmony, subtle but rich in nuances, ready for drinking now.



SERVICE AND FOOD PAIRING

Serve at 7°C y 8°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

