



ROSADO 2025



History comes to life in this rosé, reinterpreting the cheerful and harmonious character of wines from the past. True to its signature pale hues, this wine stands out for its freshness and elegance.

D.O.

Rioja.

VARIETIES

Garnacha and Viura.

TERROIR

The vineyards are situated at altitudes ranging from 550 to 770 meters across various estates in Alto Nájera, at the foothills of the Sierra de la Demanda. The land is rocky, with clay areas and a lower calcareous content compared to other regions of Rioja.

2025 VINTAGE

The beginning of the growing cycle, extending into early spring, was wet and rain soaked. Compared with other regions, winter in Rioja was milder due to Atlantic influence. Spring began cold and rainy, slowing budbreak. Summer was dry, marked by successive heatwaves, and the high temperatures of August pushed the vineyard to its limits. In the second week of September, Garnacha and Viura grapes were harvested for our Rosé, achieving freshness and acidity. The harvest was defined by perfect organization and precision, shaped by ideal weather conditions, brief yet excellent. Resulting in wines that are pure, intense, and aromatic.

WINEMAKING

Crafted using the saignée method with a brief skin contact (1.5-2 hours) to achieve its delicate pink-grapefruit hue. Fermented in stainless steel at low temperature (16-17°C) to preserve its fruity profile with notes of red fruits, white fruits, and floral aromas. Finally, the wine remains in contact with fine lees for 3 months, gaining texture and complexity before bottling.

STYLE

This Provençal-style wine has an attractive pale color. Fruity and fresh, it offers complexity and notable acidity. On the palate, it boasts a smooth texture and is remarkably easy to drink.

PAIRING

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

Silver

Decanter

90

Peñín

CONTAINS SULPHITES

