

EXCELLENS ROSÉ

2017

D.O.Ca. RIOJA

Pale pink Rosé



GRAPE VARIETIES

60% Garnacha tinta, 40% Tempranillo

LIMITED PRODUCTION

180.000 bottles

WINEMAKERS, PREMIUM WINES

Fernando Costa, Emilio González & Manuel Iribarnegaray

VINEYARDS & YIELDS

A selection of vineyards planted with Garnacha Tinta at some of our town's highest altitudes to provide maximum finesse. The Tempranillo vines are also planted on fresher slopes located in our village and in Rioja Alavesa.

Generally speaking, the vineyards are around 25 years old with average yields of 42 HL/HA.

SOIL

Mainly clay and limestone.

PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons.

HARVESTING

100% manual, parcel by parcel. Harvesting takes place early in the morning to maintain the cooler temperatures that prevail during the night.

VINIFICATION

The stalks are removed and the grapes are pumped into the tanks, a process involving less crushing that allows us to regulate the extraction of colour and aromas. As these grapes are smaller in size with harder skins and they come in fresh and cool, we try to apply a skin-contact fermentation to extract aromas without too much colour. We then proceed with the bleeding process, separately, for the Garnacha tinta and Tempranillo. This phase enables us to highlight the grapes' primary aromas that give this rosé a very refined bouquet.

The resulting pale-coloured must is then combined and fermented at low temperatures (16°-18°C) in stainless-steel tanks.

The wine is bottled during the months of December and January following the harvest.

TOTAL TIME IN BARREL

This wine is not aged in barrel.

AGEING IN BOTTLE

No additional ageing in bottle is required. This wine is intended for immediate release and for consumption the younger the better so as to enjoy its vivacity and freshness that are at their best during the first two years.

TASTING NOTES

Pale pink colour. Aromas of small red berry fruits, with floral, herbal notes. Refined and silky in the mouth with exquisite flavours. Very elegant and delicate.

Serve at 8-10°C. ABV: 13,5%.

RELEASE DATE

February 2018