



PAGOS DE ARAIZ ROSÉ 2021

Pagos de Araiz Rosé wine is made with Grenache grapes from the winery's estate vineyards, they are on average 20 years old and grow in the town of Olite on sloping hills with clayey-lime, stony soils, in an area of Navarra with Mediterranean and Pyrenean influence.

The 2021 vintage was cold in general. Although budding was early, due to the high temperatures in February and March, ripening was delayed due to cooler temperatures than usual in Spring and Summer. Rain was scarce, especially in Winter months. This vintage was marked by the slow ripening awarding a controlled alcohol content and outstanding acidity.

VARIETAL 100% grenache.

WINEMAKING

The Grenache grape varietal is picked at the perfect point of ripening, when its aromatic potential and freshness is optimum; then it is quickly taken to the winery to avoid maceration.

The tanks are bled almost immediately to obtain the juice with very little colour. Next, the juice ferments slowly at controlled temperature in stainless Steel tanks for 20 days. Finally, the rosé wine is decanted and clarified before bottling.

TASTING NOTES

COLOUR: Pale salmon, bright and attractive.

NOSE: The aroma is very clean due to the distinct white flowers. Mineral and citrus notes are also present.

PALATE: The attack is lively, fresh, full and moreish. This wine is fresh and has body and a glyceric texture. Acidity is balanced and the finish on the palate is long, fruity and persistent.

Origin: D.O. Navarra.

Typ of Wine: Rosé.

Alcohol content: 13,5 % vol.

Serving Temperature: 8-10 ° C.

Aging Potential: 1 year.

Suitable for vegetarians and vegans.